

VCZ VERDEJO “ELVERITE” 2005 Tierras de León, Spain

Blend: 100% Verdejo

Source: Ofelia Vineyard (Single Vineyard)

Yield: 6000 Kg/Ha 2.5 tons/acre)

Harvest: By Hand – September 29-30, 2005. 18 Kg boxes

Wine Making:

Pumpover/cap punch down: no

Length of maceration: 12 hour cold pre-soaking

Clarification: yes

Stabilization: 10 days at 3°C

Filtration: light

Barrel Aging: No

Date of Bottling: March 1 2006

Production: 16000 bottles (1300 cases)

Lab Análisis at time of Bottling:

Alcohol percentage: 13.5

pH: 3.36

Free Sulphur (mg/ltr.): 24

Total Sulphur (mg/ltr): 71

Total acidity (gr/ltr of tartaric acid): 5.4

Glycerine (gr/ltr):

Sugar (gr/ltr): 2



Produced from the Verdejo grape, grown in the family vineyards at Dehesa de Villacezán, this fresh, clean wine was fermented in temperature controlled stainless steel tanks and shows a brilliant, pale-yellow color with a slight greenish glitter.

Fresh & intense fruit and floral aromas lead to flavors of green apple, honey and anise. With a silky feel in the mouth, well-balanced acidity and a long finish, Elverite is the ideal accompaniment to many dishes (including fish, shellfish, and chicken) and is also perfect on its own.