



DOCEUVAS 2018

Vintage

The harvest of 2018 has been described as "very good" by the D.O. Rueda. The vineyard has benefited from the good weather conditions, which have allowed the grape to reach an optimum state of maturity and an excellent sanitary state. The rainfall recorded in winter and spring and the absence of outstanding weather accidents have contributed to excellent data in terms of grape quality.

Vineyard

Verdejo grape from our "El Poleo" estate. It presents clay soil with sand areas and thick elements. It's located at 780 meters of altitude and has a continental climate, with long, cold winters and very hot and dry summers. The thermal gradient between day and night is very high, which helps the grapes to concentrate sugars during the day and acidity at night.

Elaboration

100% Verdejo grape selected in vineyard and cold macerated. The grape must is fermented at low temperature in stainless steel tanks for three weeks. After that, the wine spends three months on its fine lees before stabilizing and bottling. Bottled in May 2019.

Tasting

It has a straw yellow color with greenish reflections. The nose is fresh and intense. Aromas of white flowers, stone fruits, fennel and herbaceous touches like fresh grass. The palate is long, elegant, fatty, with a balanced acidity and a final bitterness characteristic of the Verdejo variety.



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Variety Verdejo 100%

**Harvest: 31 august
2018**

Alcohol content: 13 %

pH: 3'27

Total acidity: 5'78

Volatile acidity: 0'20

Sugar reducing: 1'7 g/L

Contains sulfites

D.O. Rueda

Product of Spain

