



BELONDRADE

BELONDRADE QUINTA APOLONIA 2021

Classification: White wine

Grape variety: 100% Verdejo

IGP: V. T. Castilla y León

Alc.: 13.5% vol.

Viticulture and vinification: Wine produced exclusively from hand-harvested organic grapes from our Quinta San Diego estate. Our vineyard is a mosaic of 23 plots offering diverse soil compositions, planting patterns, exposures and ages of vines (8 to 50 years) with controlled yields of 33 HI/Ha.

A blend of wines fermented spontaneously in French oak barrels and vats of different characteristics.

Climate conditions: Rainfall was evenly distributed throughout the seasons of autumn, winter and spring, being summer an exception in which not a single drop of water fell until harvest was over. Winter showed its friendliest face with just a few negative temperatures. Spring took a little longer than usual to arrive with a low risk of spring frosts and accompanied by rainfall that resulted in a good budding. The end of the cycle registered somewhat milder temperatures than the previous year, but a very limited presence of rainfall. Faithful to our tendency to search for freshness, the kickstart of the harvest was brought forward a few days, obtaining highly balanced musts, with lower alcohol levels and accompanied by very good acidity.

BELONDRADE QUINTA APOLONIA is a different and very personal interpretation of verdejo grape, that joins two very different profiles from this variety: freshness and structure.

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