

BELONDRADE Y LURTON • BELONDRADE

TYPE

WHITE, RUEDA

LOCATION

LA SECA, VALLADOLID, CASTILLA Y LEÓN, SPAIN



VINEYARD

Grape Varieties: Verdejo

Vines Age: ~8 - 50 years

Elevation: 2,460 ft

Soil: Deep layer of pebbles over a layer of clay and a deep stratum of limestone

Climate: Continental

Harvest: Handpicked, in 13 kilos plastic boxes, from 23 different plots across the estate vineyard.

WINEMAKING

Winemaker: Marta Baquerizo and Didier Belondrade

Fermentation: Each of the 23 parcels undergoes spontaneous fermentation in French oak barrels individually.

Maturation: 10 -12 months in 300-liter French oak barrels on the lees, followed by assemblage, and spends at least five months before release.

WINE

Alcohol: 14%

Production: ~7,000 cases

PITCH

- Belondrade specializes in white wines.
- Ideal with spicy food and cuisine such as Mexican, Szechuan, & Thai.
- Drink well now and will continue to improve over 12 years from vintage.
- Resembles Pesac-Léognan Grand Vin

TASTE

Fresh, floral, but with hints of orange peel derived from fermentation and barrel aging. This the first made with 100% indigenous yeasts and contains a higher percentage of wine that underwent malolactic fermentation.

THINK

Semillon, California Chardonnay, White Bordeaux

AWARDS AND PRIZES

The Wine Advocate: **94** (2017), **93** (2016), **92** (2015), **92** (2014)

93 (2013), **92** (2012), **90** (2007), **89** (1996)

Guía Peñín: **94** (2012), **95** (2011), **95** (2009), **94** (2008), **92** (2007)

93 (2006)

