

BELONDRADE Y LURTON • QUINTA APOLONIA

TYPE

WHITE, RUEDA

LOCATION

LA SECA, VALLADOLID, CASTILLA Y LEÓN, SPAIN



VINEYARD

Grape Varieties: 100% Verdejo

Vines Age: ~20 years old

Elevation: 2,460 ft

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

Climate: Continental

Harvest: By hand, in 13 kg plastic cases

WINEMAKING

Winemaker: Marta Baquerizo and Didier Belondrade

Fermentation: Each of the 23 parcels undergoes spontaneous fermentation individually. 65% of the grapes for Quinta Apolonia is fermented in stainless steel tanks and 35% is fermented in barrels and concrete tanks.

Maturation: 3 months in 300-liter French oak barrels, followed by a final assemblage of the various parcels, then bottled.

WINE

Alcohol: 13.5%

Production: ~3,330 cases, 500 Magnums

PITCH

- Organic with biodynamic practices
- Apolonia is named after Didier's elder daughter and was crafted for the first time in 2002.
- Quinta Apolonia is the most variety-driven interpretation of the Verdejo grape for Belondrade.
- Excellent with spicy dishes

TASTE

Straw colored with green tinge. Citrus, hay fennel. Full bodied, good length and a hint of bitterness in the finish, characteristic of the Verdejo grape. Green apple, apricot, honey, floral, waxy.

THINK

Chardonnay, Semillon, White Bordeaux, Bergerac

AWARDS AND PRIZES

The Wine Advocate: **91** (2018), **90** (2017), **91** (2016), **89** (2015), **90** (2014)

Guía Peñín: **91** (2014), **90** (2013), **90** (2012)

