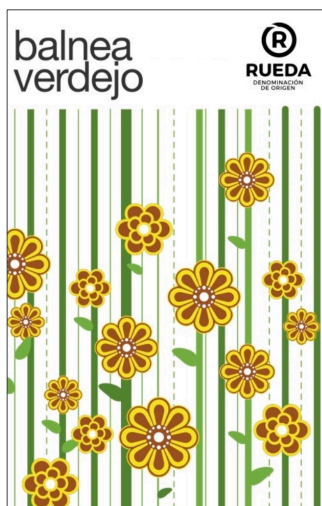


BALNEA VERDEJO. RUEDA.



WINEMAKER: Maria Jesus Hernandez

VARIETAL: 100% Verdejo. Hand Harvested
+25 year old vines. Estate grown.

SOIL: Chalk and broken slate

TASTING NOTES: Citrus and herbal notes on
the nose, with a creamy and delicate body.

Balnea's vineyards are located in La Seca, in the south of Valladolid, on a high altitude (2400 foot) plateau. The soil is rich in limestone with a gravel sublayer beneath. The low fertility of the soil and the scarce rains combine to produce low yields of highly concentrated grapes. Winters are harsh, dry and sunny (2600 hours/year) allowing a perfect ripening of the grapes. The Continental climate, with extreme temperature differences between day and night, is the reason for the unique balance achieved in these grapes.

Harvest is done 100% manually. Fermentation takes place at a very low temperature – 9 degrees F for 8 weeks. (Industry standard in this region is 15 degrees for 1-2 weeks.) This technique is unique to this winery and contributes to the structure and aromatics of the wine. Only native yeasts are used. Careful battonage is carried out carefully to maximize contact with the lees.

The winemaker is Maria Jesus Hernandez, one of the few female winemakers in the region. Maria's family have had vineyards for many generations, but Maria is the first winemaker in the family.

