



Cuatro Rayas, Viñedos Centenarios Verdejo, DO Rueda, Spain, 2023

PRODUCER PROFILE

With a history of winemaking dating back to 1935, Cuatro Rayas are leaders in their craft.

Producing almost 20% of all the Spanish Whites in DO Rueda. Now, the community of winemakers making up Cuatro Rayas now reaches over 300 members, totalling 2400 hectares of land under vine including ungrafted 120-year-old prephylloxera bush vines. They have worked hard to develop their own "Green & Social" sustainability programme to protect the environment and local communities as well joining with the University of León to help research the genetic diversity of indigenous grape varieties and the ageing capacity of Verdejo.

VITICULTURE

Hand-picked in the daytime from 80 to 100 year old gobelet trained vines.

WINEMAKING

Fermentation is carried out at 15 degrees Celsius with selected yeast. 15% of the production is fermented in 500 litre French oak barrels and the rest in stainless steel. Aged on its lees in a stainless-steel vat for 5 months with battonage.

TASTING NOTE

The wine is pale yellow with greenish highlights. A powerful but clean nose, with floral aromas, hints of white flowers, acacia fruit and the typical fennel aromas typical of Verdejo. Really round and unctuous on the palate, with a fatty and lingering mouthfeel and a lovely floral finish.

FOOD MATCHING

Best paired with fish or grilled poultry.



Product code: 5815

TECHNICAL DETAILS

Varieties:

Verdejo 100%

Features:

Vegetarian
Vegan

ABV: 12.5%

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 15 Months

Type: 500 Litre French Oak

% wine oaked: 15

% new oak: None

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