



United Cellars



TOMÁS POSTIGO

Verdejo Fermentado en Barrica 2018

A Verdejo from pre-phylloxera vineyards

VINEYARDS

The vineyards are pre-phylloxera as the phylloxera did not reach the Nieva/Segovia area where these grapes are coming from old vines up to more than 100 years old, planted on sandy and acid soils which are typical for this geographical area. The pH of the soil is with 5, lower than normal and this is being transferred to the grape and which gives the grape a very good natural acidity which is important for white wines that can be stored over a longer period.

WINEMAKING

The grape harvest is being done in full bunches and gathered in small 10 kilo cases and stored for one night in a cold room at a temperature of 5-6 °C. Next day, the full bunches are passing a sorting table during which process the damaged and unripe grapes are being removed. In order not to damage the grapes the grapes are being transported to the vertical press (Burgundian style) by a gravity system rather than by a pump system. By doing so only the initial premium grape juice is being extracted from the grapes.

The spontaneous alcoholic fermentation takes place in specially selected new French oak barrels with a different toasting level to realize a good integration of the new oak and the grape juice. A small part (approximately 10%) of the production gets a malolactic fermentation to realize a sensation of creaminess and volume in the mouth. After the fermentation the wine remains during 8 months on their own lees in the barrel with a frequent batonnage. The wine is not filtrated to preserve aromas and flavors. After the bottling process the bottles are kept in a conditioned (12°C) storage room for 24 months before releasing them to the market.

TASTING NOTE

Pale golden yellow. The first aromas are noted by the toasted spices from the oak, later a more classical note of Verdejo comes forth; aniseed, fennel, white and stone fruit with a heaviness and depth mixed with notes of pastry. Great on the palate, deep and creamy, elegant, and complex with a refreshing citrus balanced with the acidity. Deep, voluminous, and structured, long, and spicy aftertaste with a slightly acidic finish.

PRODUCER

Tomás Postigo

ORIGIN

*Nieva, Segovia
Castilla y León, Spain*

APPELLATION

I.G.P. Vino de la Tierra de Castilla y León

WINERY SIZE

23 Ha

WINEMAKER

Tomás Postigo

VARIETIES

100% Verdejo

AGING

8 months in new French oak barrels

AGE OF VINES

More than 100 Years

ELEVATION

900 – 1,000 m.a.s.l.

SOIL

Sandy and acid

ALCOHOL CONTENT

14.0 %

MAX YIELD

3,000 – 4,000 Kg/Ha

FARMING

Sustainable farming

PRODUCTION

27,225 bottles