

# Condesa Eylo

D.O. Rueda

## Verdejo Barrel Fermented 2023

Condesa Eylo owns 20 hectares of vineyards and controls another 60 hectares in the area of La Seca in the heart of Rueda, which are planted mostly with the Verdejo variety. Eylo's winemaking installations are located a few kilometres from the centre of the village of Serrada, near Valladolid. Serrada together with La Seca are considered the soul of premium Rueda and around these villages one can find the best terroir and old vineyards. Using the latest technology combined with traditional winemaking methods, white wines are made with unique flavour, from old vines, with an elegant fruit base and superb acidity.

### The harvest

2023 has been a year marked by significant heat waves in the months of July and August. This made it a slow and divided harvest to achieve the correct sugar maturation. This year the wines will be very balanced in acidity and pH, more fruity and fresh, with less alcohol than other years due to the excessive heat and the sudden rains that forced the harvest a little earlier. The 2023 vintage in the Rueda DO will once again offer excellent wines.

### Vinification

Fermentation takes place at 14-16°C, which helps to maintain and intensify characteristic flavours. After fermentation, the wine is kept in contact with the fine lees to strengthen the structure of the wine by providing fatty acids and more ample and glyceric sensations on the palate. It will then rest for 4 months in new French Oak.

### The ageing

The wine is aged in new French oak barrels for an additional four and a half months.

### Tasting notes

**Colour:** Clean bright yellow straw colour with green tinges.

**Nose:** Aromas of freshly peeled oranges, with tree grown and tropical fruit (pear/banana).

**Palate:** Dense and with a great mouthfeel - in part due to the 4 months in French oak on the lees - rich and crisp, with tree grown fruit flavours (pear) and a touch of orange zest and lemon peel.

**Food pairing:** This wine goes well with all shellfish - especially oysters and clams - other seafood and smoked trout as well as with elaborate salads and pasta dishes with sauce. Also good to pair with mature cheese.

AR A E X  
*Grands*  
Spanish Fine Wines

*Eylo*



## Technical data

Varietals	100% Verdejo
Vine Age	25 Years Old Verdejo.
Vineyards	High stone areas of La Seca in Serrada
Fermentation Temperature	14-16°C
Fermentation & Maceration Period	15-20 Days
Barrel Composition	French Oak
Barrel Age	1-3 Years Old
Time in Barrel	4-5 months
Time in Bottle	Minimum 6 Months
Alcohol content (vol)	13 % vol
Acidity total (gr/l)	6,2g/L
pH	3.22
SO2 free (mg/l)	39mg/L
Residual sugar (gr/l)	1 g/L
Suggested serving temperature	8-9°C
Winemaker	Ramiro Carbajo.