

# R&G Rolland Galarreta

*D.O. Rueda*

## Rueda Organic – Parcela 68 2023

*Two different cultures and two different winemaking styles and a common goal have brought together French winemaker and consultant Michel Rolland and Spanish wine visionary Javier Galarreta. They have selected the best vineyards in Spain's main DOs to create an extraordinary collection of the country's finest terroirs.*

### 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

100% Old Vine Organic Verdejo from the high, stony part of La Seca (village) and from parcel #68 (organically grown vineyard). The must is cold macerated with the skins for eight hours at 7° C, enhancing the Verdejo's characteristic aromas. Fermentation takes place at 14-16°C, which helps to maintain and intensify the variety's unique flavour.

### The ageing

Afterwards, the wine is kept in contact with the fine lees in stainless steel to strengthen its structure by providing fatty acids and creating more ample and glycerine like sensations on the palate. Every 7 days the wine is removed by battonage. The grapes used to produce this wine grow in vineyards located around the villages of Serrada and Rueda, in the heart of this white wine region, widely considered the premium area in the appellation Rueda. Out of the 80 hectares, we have selected some of the best vineyards and grapes that grow in poor rocky soils with good drainage.

### Tasting notes

**Colour:** Very bright straw yellow colour.

**Nose:** A fine, fresh, aromatic nose with tropical fruits followed by melon, mineral and floral aromas. Complex and intense.

**Palate:** Crisp, round, with hints of tropical fruits and citrus fruit. Impeccable acidity, depth and volume, giving way to a long and pleasant finish.

**Food pairing:** Seafood and fish dishes, both simple or in sauce; rice, pasta and white meats as well as strong cheeses.

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Spanish Fine Wines



## Technical data

Varietals	100% Verdejo
Vine Age	40 Years Average.
Vineyards	High stone areas of La Seca in Serrada, parcel 68 grown organically.
Fermentation Temperature	14-16°C
Fermentation & Maceration Period	19 Days
Barrel Composition	New French Oak.
Time in Barrel	3-4 months (5% to 10% of the wine).
Time in Bottle	Minimum 10 Months.
Alcohol content (vol)	13% vol
Acidity total (gr/l)	6,22 g/L
pH	3,22
SO2 free (mg/l)	13 mg/L
Total Sulphites (mg/L)	89 mg/l
Residual sugar (gr/l)	1,6 g/L
Suggested serving temperature	8-11°C
Winemaker	Michel Rolland.