

Herederos del Marqués de Riscal



#experienciariscal

BARÓN DE CHIREL VERDEJO VIÑAS CENTENARIAS 2016

Vinos de la Tierra
de Castilla y León

GRAPE VARIETY

Verdejo 100%

ABV 14°

Total acidity 6,40 g/l Ac. Tartárico

pH 3,10

Sugars 1,1

AGEING

100% Verdejo, aged on its lees for 8 months in 2,000 and 3,000-litre capacity Austrian "Stockinger" oak foudres.

FOOD MATCHES

This wine pairs well with fish in sauce, white meat, roast lamb, cheese, grilled vegetables and pulse dishes.

BEST SERVED AT

Between 9° and 12°C.

TASTING NOTES

The wine obtained has a dense mouth-feel, long and full of flavours. Its natural acidity, thanks to the altitude of the plots, some of them at 900 metres, ensures it will continue to develop well in the bottle.



FEATURES

- Very old vines more than 100 years in age, ungrafted, on pre-phylloxera stocks from the Aldeanueva del Codonal and Aldehuela districts, goblet pruned.
- The Segovia verdejo is different to that of Rueda due to the acid, granite nature of the soil.
- Picked by hand in 20-kilo crates.
- On arrival at the winery, they undergo a double sorting process, first the whole clusters and then the individual grape berries. Only the first free run must be used for this wine as it has not very high cloudiness and great quality.
- We look for just the right amount of fine wood to give the wine a greater impact, more depth, while respecting the essential character of the grape.

WEATHER FEATURES

The 2016 growing year saw abundant rainfall amounting to a total of 588 litres/m². Accumulated rainfall during the winter months from October to March (423 litres/m²) provided ample reserves of moisture. The low temperatures in March delayed budding but it was very even with a good show of clusters.

The spring weather was warm and a bit damp, allowing the plant to develop a good canopy thanks to the good temperatures in May. Flowering and fruit setting took place in perfect conditions although a little later than usual. The months of June, July and August were very dry and hot. High temperatures at the end of August and beginning of September in the end meant that harvesting could start slightly earlier than had at first been expected, with picking of the Sauvignon Blanc variety starting on 12 September.

The weather remained dry throughout this month, with cool nights to help slow ripening of the grapes. This led to musts which were aromatic and with good levels of sugar, and moderate acidity. Harvesting proceeded slowly thanks to the perfect state of health of the grapes and an almost total absence of rain. The yields per hectare were above average, although with a smaller berry size than normal.

The white wines obtained were clean and had good aromatic intensity, medium alcoholic strength and above average pH.

AWARDS



Barón de Chirel 2015
Bronze Medal · 86 points



Barón de Chirel 2014
Bronze Medal · 86 points



GUÍA
EL PAÍS
2017

Barón de Chirel 2014
98 points

Barón de Chirel 2014
96 points



Barón de Chirel 2014
93 points



Barón de Chirel 2014
97 points



Barón de Chirel 2014
Best cask white Wine