

AÑ VINO ESPUMOSO – SPARKLING VERDEJO NV

D.O. Rueda
Bodegas Antaño
Spain

Information on the Appellation – Rueda

Having established that Castilla y Leon is a meat eating region, it may seem odd that it should feature one of Spain's best white wine producing areas. Yet there are reasons both historical and modern for this state of affairs, and for the evolution of the Verdejo-based wine from oxidized obscurity into what is arguably the current classic white wine of Spain. The Verdejo grape yields wines that are elegantly crisp, lusciously fresh and deliciously fruity. Established on a high plateau of soft relief, the Rueda Denomination of Origin extends its vineyards over extensive and characteristic stony terrain, an exceptional habitat for the Verdejo grape variety. The influence of the river Duero, the long winters with their frequent late frosts, and the extremely dry and hot summers are factors that determine the characteristics of the Rueda area. Rainfall is scarce, being approximately 480 mm/year over 83 days. 2,800 hours of sunlight each year allow the vines to develop an intense activity of photosynthesis, which serves to form and mature the grape. In normal years it reaches a natural proof grading of over 13°. The town Rueda is the epicenter of the D.O. and is located in Northwest-Central Spain in the province of Valladolid. Only white wines are permitted to bear the Rueda D.O. To achieve it, the wine must contain a minimum of 25 percent Verdejo; to be "Rueda Superior" it must contain a minimum of 85 percent. Since 1992, the D.O. has allowed the classification called "Rueda Espumoso", or Sparkling wine. It must have nine months on its lees before disgorgement to qualify for the classification.

Information on the winery – Bodegas Antaño

Bodegas Antaño is a family-owned winery located in the town of Rueda. This initiative was born in 1988 as a partnership of several well known Spanish restaurateurs, who aimed to elaborate their own wines in one of the areas that they considered to have a promising future and the quality they sought. One of the partners, José Luis Ruíz Solaguren, the founder of the "José Luis" chain of restaurants which is known for the extraordinary quality of its tapas, converted this project into one of the passions of his life. He agreed to buy all the shares together with his partners and friends, and thus decided to channel all his hopes and efforts into this wine cellar, which since then has not stopped growing. Bodegas Antaño is a genuine museum setting with thousands of meters of restored centenary galleries where the wines can repose under excellent conditions.

Technical Specifications

VINTAGE: NV
VARIETAL(S): 100% Verdejo - Sparkling
ORIGIN: Rueda (DO Rueda)



The AÑ Sparkling Verdejo is a unique wine previously not available in the United States. It is made with no residual sugar (brut nature) and is made using the traditional 'champenoise' method. It is fermented in the bottle, and is disgorged using artisanal methods after 9 months on the lees. Only 10,000 bottles of this wine were produced last year.

Tasting Notes:

Color: Pale yellow in color with light greenish nuances. Abundant and small-sized bubbles echo persistently on the finish and form a pure crown.

Nose: On the nose, complex and fruity with aromas of butter, ripe apple, yeast, salinity and minerality.

Palate: On the palate, tart citrus, orange and pineapple notes evident with a ripe fruit midpalate. Apricot noticeable as the wine opens up. Medium body and finish, easy to drink and fresh.

Analytical Parameters:

- Alcohol (%): 12.5%

Food Pairing:

We recommend pairing this wine with white fish and grilled vegetables.

Temperature:

42° - 48° F.

Packaging:

Bottle: 75 cl

Case: 6 Bottles



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