



# Martina Prieto Verdejo D.O.

(vair-DAY-ho)

Verdejo thrives in the hot, then, cold conditions of the mesa, but needs to be harvested with extreme precision, utilizing the best of technologies to capture the purity of fruit. No one does this better than Martina Prieto Pariente. This wine is among the very best fresh white wines of the world; one that delights the palate with stinging nettles, ripe pineapple, dried mint, and pencil dust.

↑ LOCATION	Castilla y León, España. <i>(Rueda)</i> 12 hectares. 600 meters.	 SOIL	Chalk and lime soils, with low permeability. Poor in organic material.
 ESTATE	Martina Prieto. (mahr-TEEN-ah pree-AY-toh)	 VINE	Double cordon. 2,000 vines per hectare. 2 bottles per plant average yield.
 WINEMAKER	Martina Prieto Pariente. (mahr-TEEN-ah pree-AY-toh pahr-ee-AYN-tay)	 VINIFICATION	Grapes are temperature stabilized with Nitrogen after harvest. 61° F fermentation in stainless steel.
 VARIETALS	100% Verdejo.	 BARREL	No barrel aging.
 RESIDUAL SUGAR	3.8 grams per liter.	 MATURATION	1 month in the bottle.
 ACIDITY	6.2 grams per liter.	 VINTAGE PRODUCTION	3,000 cases.
 ALCOHOL	12.5% by volume.	 FOOD PAIRING	Smoked salmon, scallops off the grill, semi-hard cheese, Spanish olives, and traditional paella.



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