



EL GORDO DEL CIRCO DEL CIRCO

VERDEJO - ELABORACIÓN SOBRE LÍAS

CONCEPT

EL GORDO DEL CIRCO IS BORN FROM OLD VINEYARDS IN OLMEDO, IN THE PROVINCE OF VALLADOLID, WHERE THE VERDEJO EXPRESSES ALL ITS CHARACTER. NOSE WITH MEDIUM HIGH INTENSITY, WITH EXUBERANT NOTES OF GRAPEFRUIT, RIPE PINEAPPLE AND LIME. SUBTLE MENTHOL AND HERBACEOUS HINTS. THE PALATE IS TASTY, VERY ROUND AND FRESH. THE TROPICAL SPARKLES AND THE ANISEED TOUCHES MARK THE AFTERTASTE OF THE WINE. PRODUCTION LIMITED TO 58,762 BOTTLES.

VINE

100% VERDEJO

PLOT

**OLMEDO, VALLADOLID.
41°43'63.33"N, -4°92'04.66"E**

ELABORATION

HARVEST DURING THE FIRST WEEK OF SEPTEMBER AND IN THE EARLY HOURS OF THE DAY FOR THE GRAPES TO ENTER THE CELLAR WITH THE LOWEST POSSIBLE TEMPERATURE (AROUND 10°C). ONCE THE GRAPES ARE RECEIVED, A MACERATION IS CARRIED OUT FOR 2-3 DAYS AND AFTER THIS THE PRESSING OF THE GRAPES. FOR THE PREPARATION ONLY THE YOLK AND FIRST PRESSED MUST IS USED. FERMENTATION IN STAINLESS STEEL TANKS AT A CONTROLLED TEMPERATURE OF 14°C. SUBSEQUENT TRANSFER OF THICK LEES TO LEAVE ONLY FINE LEES AND RAISE FOR FIVE MONTHS, PERFORMING WEEKLY BATONAGES.