

BARÓN DE CHIREL VERDEJO VIÑAS CENTENARIAS 2021

Vino de la Tierra de Castilla y León

VARIETY USED

Verdejo

ALC./VOL. 13°

Total Acidity 6.2g/l

pH 3,05

Sugar <2 g/l

AGEING

Aged on lees for 6 months in Austrian Stockinger oak foudres.

FOOD PAIRING

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

This wine 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 that it will continue to develop well in bottle.

AWARDS

Mundus Vini 2023

Barón de Chirel Verdejo Viñas Centenarias 2021 → Gold

GUÍA PROENSA 2023

Barón de Chirel Verdejo Viñas Centenarias 2021 → 96 points

GUÍA ABC 2023

Barón de Chirel Viñas Centenarias 2021 → 95 points

GUÍA PEÑÍN 2024

Barón de Chirel Viñas Centenarias 2021 → 93 points



CONTAINS SULPHITES


HEREDEROS DEL
MARQUÉS DE RISCAL

WINE MODERATION
ALC. 13% VOL.

FEATURES

- Very old vines more than 100 years old, ungrafted, on pre-phyloxera stocks, from the Aldeanueva del Codonal and Aldehuela districts, gobelet vines.
- The verdejo of Segovia is different from that of Rueda due to the acid and granite nature of the soil.
- Harvested by hand in 20 Kg. capacity crates.
- On arrival at the winery, the grapes undergo a double sorting process, first the whole clusters and then the individual grape berries. Only the first free run must is used for this wine as it has a turbidity which is not very high and is of great quality.
- We look for just the right amount of fine wood to give the wine a greater impact, more depth, but which respects the eminently mineral character of this terroir.
- The resulting wine is long, concentrated and flavoursome on the palate. Its natural acidity, thanks to the elevation of the vineyards (some at 900 metres), ensures that it will continue to develop well in bottle.

2021 VINTAGE

During the period of dormancy there was sufficient rainfall (195 L/m²) to begin the vegetative cycle with an ideal supply of moisture, thanks in particular to a heavy fall of snow in the second week in January. During these months there were fewer days of frost than in an average year which, together with mild temperatures at the end of the winter, led to slightly earlier budburst and shooting.

Rainfall during the months between April and September (190 L/m²) was higher than normal, with some noteworthy episodes of intense rain in June (accompanied by cool, windy days) which affected flowering and fruit setting and led to a smaller yield. On the 17 and 18 April there was some frost which posed a risk to some phenologically more advanced vineyards and on 10 May there was some light hail in some plots, but they recovered well.

The grapes ripened in favourable conditions, with dry weather and good temperature break between daytime and night time temperatures. The temperature over the vegetative period meant that harvesting began within the normal dates for the region (3 September) and was completed on 2 October with ideal levels of grape maturity. During the harvest there were a few rainy days which meant halting picking but which had no effect on the final quality of the harvest.