

BARÓN DE CHIREL VERDEJO VIÑAS CENTENARIAS 2022

Vino de la Tierra de Castilla y León

VARIETY USED

Verdejo 100%

ALC./VOL.

13°

Total Acidity

5,85 g/l

pH

3,20

Sugar

<2 g/l

AGEING

Aged on lees for 8 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.



WINE MODERATION
ALCOHOL 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 be 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.

2022 VINTAGE

From October to March around 200 l/m² was collected, with particularly low levels of precipitation in January and February and high rainfall during the month of March (60 l/m²). As for temperatures, the number of days with frost during the period of dormancy was slightly higher than in an average year, with the minimum temperatures recorded in the first week in April being of special note, although these did not affect the vines. Once the growing cycle commenced, the months of May, June and July were very dry and in August there were just two outbreaks of rain (one of them with the harvest already under way) which was positive for the yield and the correct ripening of the grapes. During the months between May and August the average monthly temperatures were higher than normal, with several heatwaves in which maximum temperatures of around 40°C were reached. These meteorological conditions meant that the harvest began ten days early and that the sanitary condition of the grapes throughout the cycle and when the grapes were brought into the winery was ideal.

AWARDS

Mundus Vini Spring Tasting 2024
SILVER

Wine Enthusiast 2024
94 points

Wine Spectator 2024
90 points

CONTAINS SULPHITES