

BARÓN DE CHIREL VERDEJO VINAS CENTENARIA S 2023

Vino de la Tierra de Castilla y León

VARIETY USED

Verdejo 100%

ALC./VOL. 13,2°

Total Acidity 5,5 g/l

pH 3,20

Sugar <2 g/l

AGEING

Aged for 8 months in a 3,000-liter French oak foudre and a concrete egg-shaped vat.

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.



FEATURES

- Made from 100% Verdejo grapes sourced from ungrafted, pre-phyloxera century-old vines. Bush-trained, low-growing vines from the municipalities of Aldehuela and Moraleja de Coca in the province of Segovia.
- 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.
- Whole-cluster pressing.
- 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.

2023 VINTAGE

The mild temperatures during the period of dormancy of the vines, with a significant absence of frosts in the months of November and December, led to an early start to renewed growth activity. For this reason, minor frost damage was noted on 5 April in the phenologically more advanced vineyards. Later, in the zones at a higher altitude, there was a frost on 17 May which caused considerable damage in the Segovia district, with a resulting reduction in yield in the affected plots. The recuperation of the moisture levels in the soil during the autumn months was sufficient, but rainfall was scarce from January until the end of May. At this point, and until mid-June, there were a number of episodes of rainfall which meant intensifying the care of the vines to prevent possible outbreaks of cryptogamic (fungal) diseases. In addition, during the period of flowering-fruit setting, this rainfall was accompanied by cold days and strong gusts of winds from the north, which had a negative effect on fruit setting and the potential production of the harvest. Temperatures in July and August were slightly above the seasonal average, while precipitation was non-existent during these months. Good indicators of ripening were observed, with balanced, healthy grapes, and the harvesting began on 22 August, that is, ten days earlier than the norm in recent years. During those initial days of the harvest, a final heatwave made it necessary to harvest the parcels very carefully and selectively, depending on their state of ripeness. Further into the harvest, on 3 September, there was a heavy storm which interrupted picking but which had a positive effect on the end of ripening in the laterripening vineyards, so that this campaign obtained contained yields and grapes with an optimum state of health and of quality.