



# CASA ROJO

## ENOLOGÍA CREATIVA

### EL GORDO DEL CIRCO



We find the best version of the Verdejo variety in Castilla León. In Olmedo, Valladolid, they have very old vines and a favorable soil that give these grapes the local yeasts, which is important in the elaboration of this big white wine. This wine shows maximum expression of this land of fire and ice.

Harvest is during the first week of September in the early hours of the day. The grapes enter the winery at a very low temperature (around 10°C). Once the grapes are received, maceration is carried out for 2-3 days followed by the press. For our Verdejo wine, we only use the first pressed juice called “mosto yema” .

Fermentation is in stainless steel tanks at a controlled temperature of 14°C. Subsequent release of thick lees leaving only the fine lees for the process of aging (3 months minimum) with weekly batonages. The final blend undergoes a slight aging with oak.

Wine is greenish-yellow color, with golden nuances. Intense nose, with tropical notes of melon, papaya and passion fruit. Elegant, uniform, mouth-watering, full body wine, fatty, creamy, marked by the aging on fine lees.

<b>VOLUME</b>	75cl, 150cl
<b>VARIETAL</b>	Verdejo
<b>ALCOHOL BY VOLUME</b>	13,5%
<b>ACIDITY</b>	5,5 g/L
<b>pH</b>	3,20
<b>RESIDUAL SUGAR</b>	3 g/L