



Herbis Verdejo 2018

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After many years looking for an organic certified verdejo where we could finally move our production to finally convert all our wine range into organic, We have finally found in the village of Manzanares South of Madrid, a high altitude vineyard mounted at 650m ; along the riverbed of the Guadiana river on limestone soil providing ideal natural conditions to grow healthy vines. It is a beautiful landscape covered by holly oaks and vineyard perfumed by the ubiquitous lavender, thyme and rosemary. The resulting wines are scented and clean. Organic agriculture is the sustainable way to grow vineyard and craft wine.

Origin

The grapes are from the zone of Manzanares, in Ciudad Real, lying at 650 meters altitude and 100% certified organic

Grape Variety

85% Verdejo & 15% Sauvignon Blanc

Technical data

Alcohol content: 11,5 %

Total acidity: 5,28 g/l

PH: 3,20

Vinification

Grapes are machine harvested at night to take advantage of both the temperature drop and the absence of the sun in order to avoid oxidation and preserve the freshness and flavours of the grape variety.

At the cellar the grapes undergo cold maceration. After racking, alcoholic fermentation takes place in stainless steel tanks at controlled temperature and subsequently, the wine is kept in contact with its lees for 4 months.

The wine is then stabilized and undertakes microfiltration of 0.80 micron just before bottling.

Tasting notes

2018 was a good vintage which reflects in this wine a flamboyant aromatic profile. Great contrasts of temperatures between day and night, which helped to maintain the quality of the grape. Herbis 2018 exhibits a floral perfume nose reminiscent of citrus fruit and jasmine flower. It is crisp, light and refreshing. Ideal summer wine for aperitif and to compliment seafood.

