

Analivia Rueda

D.O. Rueda / White



Analivia Rueda is made in our Pagos del Rey winery located in the province of Valladolid, Rueda. The wine is made from Viura and Verdejo. The historic Viura variety is known as Macabeu and Maccabéo in Roussillon in southern France, Macabeo in much of its homeland Spain, and Viura in Rioja. It has the unusual virtue of being capable of making dry white wines, often blends, with real nerve and character that improve with age.

GRAPE

Viura and Verdejo

STYLE

Still wine

REGION

D.O. Rueda is a wine region at the heart of the Iberian Peninsula. It is situated on the high plateau of Castilla y León, directly between two of Spain's most famous red wine regions: Ribera del Duero and Toro and just north-west of the Spanish capital, Madrid. The River Duero flows through the area from east to west. Rueda was the first Denominación de Origen (D.O.) to be approved in the Region of Castilla y León (1980). The high plateau has a classic continental climate with long cold winters, short springs, and hot summers.

TASTING NOTES

Brilliant pale yellow with a hint of green. On the nose, an intense aroma of ripe tropical fruits and pear drops combined with subtle hints of citrus, elderflower and apple. On the palate, the flavours reflect the nose and the wine has a well-integrated acidity, a medium body and a soft finish.

FOOD PAIRING

A perfect accompaniment to steamed fish, octopus salad (octopus vinaigrette) and other appetisers; with seafood or Hawaiian pizza.

ALCOHOL CONTENT

13°

BEST SERVED

Best between 8-10 °C

TECHNICAL INFORMATION

The Verdejo and Viura grapes are harvested at night in early October. This cooler temperature allows the grapes to retain their wonderful aromatic characters. Before the crushing the must is left to macerate with the skins for 6 to 8 hours in cool temperatures to get the maximum expression of aromas. The winemaking process includes careful handling at every stage so that oxidation of the must is avoided. The fermentation is carried out at a controlled temperature in stainless steel tanks at 14-17° C in order to maximise aromatic potential.

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