

Mantel Blanco Verdejo 2023 (White Wine)



Appellation	Rueda D.O.
Grapes	100% Verdejo from estate grapes 30 years old from Pago de la Serna vineyard
Altitude / Soil	770 meters / alluvial soils composed of sand, clay and pebbles
Farming Methods	Traditional methods / Sustainable agriculture
Harvest	Machine-picked at night
Production	Grapes were destemmed and underwent an overnight cold maceration with skins prior to pressing, fermented in stainless steel tank
Aging	Aged for a few months on fine lees prior to bottling
UPC / SCC / Pack Size	8413498111011 / 8413498111097 / 12

Reviews:

The Verdejo for Mantel Blanco comes from the estate's own vineyards in Pago de la Serna at 770m, all managed sustainably. Vinified in stainless steel, it is a fresh and lively Verdejo but with some concentration and palate weight from an extended time on lees. It is a very pure expression of both the stony nature of the vineyard and the variety with intense grassy notes and zippy citrus fruits. 2024-27

92 points **Tim Atkin MW;** Tim Atkin 92 - March 2023

"The 2023 Verdejo Mantel Blanco bottling is crafted from older vines, as these vineyards are now more than thirty years-old and the grapes are again, picked at night to keep up acidity levels. The wine offers up a lovely nose of gooseberry, limepeel, salty soil tones, orange blossoms and a topnote of gentle grassiness. On the palate the wine is pure, full-bodied, focused and complex, with a good core, lovely soil inflection and grip, a fine girdle of acidity and a long, poised and very nicely balanced finish. I always think of Rueda Verdejo as the Sancerre of Spain and this certainly seems like an appropriate moniker for the lovely 2023 Mantel Blanco bottling. 2024- 2030."

90 points **View from the Cellar;** John Gilman -Issue #109 January/February 2024.

