Sotomonte Verdejo 2022 (White Wine)



| Appellation | Vino de la Tierra de Castilla y Leon |
|-----------------------|--|
| Grapes | 100% Verdejo from selection of grapes from younger vineyards (10-15 years old) |
| Altitude / Soil | 700+ 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 | 8413498545007 / 1841349854004 / 12 |

Reviews:

"The 2022 Sotomonte bottling from Alvarez y Diez is composed entirely of Verdejo. The grapes are picked at night to retain acidity and the wine is fermented and aged in stainless steel tanks. The 2020 Sotomonte offers up a bright bouquet of lime, green apple, salty soil tones, white flowers and a touch of grassiness. On the palate the wine is fullish, vibrant and a touch pinched by its closure, with solid depth at the core (this is the estate's younger vine bottling), zesty acids and a nice panoply of flavors on the moderately long finish. I have a sense that this wine is a bit short and a bit compact from its screwcap and would be even better bottled under natural cork. The raw materials here are very good, particularly for younger vines, but it really does deserve the dignity of a natural cork closure of some sort. 2023-2028"

87 points View from the Cellar; John Gilman - Issue #103 January/February 2023.

