



## ALVAREZ Y DIEZ BENTO Verdejo Organico

REGION/ ORIGIN	Castilla y Leon Rueda DO	WINEMAKER	Pilar Garcia
VINTAGE	2020	WINERY ESTABLISHED	1941
VARIETALS	100% Verdejo	VINEYARD(S)	Estate fruit
ALCOHOL	13%	AGE OF VINEYARD(S)	15-20 years old
FERMENTATION	Stainless steel Selected yeasts	SOIL TYPE	Gravel, sand, limestone
AGING	Stainless steel	ELEVATION	700-800 meters
FILTER/FINING	Yes	FARMING METHODS	Certified Organic
TOTAL SULFUR/ RS	73 mg/l 2.2 g/l	PRODUCTION	15,000 bottles

*Bento refers to a play on both the afternoon winds in the Rueda region, the classic style Bento Box Car, and the breezes that pass by while driving and enjoying life*

Alvarez y Diez winery lies in Nava del Ray, smack dab in the heart of the Rueda DO, where Verdejo grapes thrive. In 1941, Alvarez Romero and Eladio Diez Ossorio began this family estate, which is now known as one of the oldest bodegas in all of Rueda. After several decades of winemaking and grape growing, the winery has gained a few incredible old plots of Verdejo to draw upon for their flagship line of wines. Enrique Juan de Benito and his sons have taken what has always been, and created an estate of modern and advanced equipment, mixed with earth conscious practices, and create their family estate wines. As defense against the heat of Rueda in the summer time, traditionally the bodegas were all deep underground, and the old town church named Ermita Veracruz, sits atop of the Benito family's now museum like cellar beneath the city. Still in use occasionally for excess wine storage and historic tours, this underground fortress is nothing short of spectacular.

*Before the 1970's, the Verdejo and (then) Palomino of Rueda were made oxidatively like Sherry  
Alvarez y Diez was highly respected for their Verdejo production and was the last to embrace the now fresh style of Verdejo; yet again, they are highly respected for the quality they continue to produce*

*Alvarez y Diez Bento Verdejo Organico is a small production Verdejo coming from the heart of the Rueda DO, utilizing the certified organic vineyards of the estate. A fresh and bright example of this lively grape, having been fermented in stainless steel and released to the market in the spring after harvest. Juicy acidity gives way to slightly herbal and floral tones found in the grape, with a tasty finish that begs for greens, fish, or even fatty lamb.*