



ERMITA VERACRUZ (ALVAREZ Y DIEZ) Verdejo (fermentado en barrica)

REGION/ ORIGIN	Castilla y Leon Rueda DO	WINEMAKER	Pilar Garcia
VINTAGE	2010	WINERY ESTABLISHED	1941
VARIETALS	100% Verdejo	VINEYARD(S)	Estate fruit
ALCOHOL	13%	AGE OF VINEYARD(S)	Average of 70 year old vines
FERMENTATION	Oak barrels Selected yeasts	SOIL TYPE	Gravel, sand, limestone
AGING	12 months (same barrels)	ELEVATION	700-800 meters
BARREL TYPE/ YEARS IN USE	French & American New barrique	FARMING METHODS	Sustainable
FILTER/FINING	Yes		
TOTAL SULFUR/ RS	102 mg/l 1.5 g/l		

Ermita Veracruz is an old church that sits in the middle of Nava del Ray, and is above the estate's old cellar. Year round a large stork nest (or two) is perched atop the church, giving the label motif its story.

Bodegas Ermita Veracruz is a wonderful line of Verdejo wines from the highly regarded Alvarez y Diez winery in Nava del Ray, smack dab in the heart of the Rueda D.O. 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. With several decades of winemaking and grape growing under their belts, the winery has a few incredible old plots of Verdejo to draw upon or 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. However, due to 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. And, in typical Spanish stork fashion, there sits a giant stork's nest atop of the church's steeple year round, where the labels of Ermita Veracruz wines receive their clever motif.

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.

The 2010 Ermita Veracruz Verdejo Fermentado en Barrica is a very small production special wine stemming from a very small production special wine. Alvarez y Diez utilizes their very best Verdejo vines (aging from 50-85 years old) to make the Ermita Veracruz, their flagship Verdejo. Small amounts of some of the greatest fruit is carved out to be lees-fermented in new French and American oak barrels, with daily battonage. After fermentation stops, the wine ages for 12 months in the oak before it rests another year in bottle. The resulting wine is stunning. A very full and expressive nose starts off with ripe fruits, tropical fruits, touches of sweet spice, and even hints of cocoa. It is unctuous on the palate with loads of fruit and spice, but also backed with excellent acidity as it shows off the purity of the fruit. A bit hedonistic, but a wine that can truly create a party of enthusiasts, where there was only a boring gathering before.

91 pts *Stephen Tanzer's International Wine Cellar 9/13* – 'Light, bright gold. Exotically perfumed scents of passion fruit, tangerine, honey and mustard seed, with a smoky overtone. Minerally and expansive on the palate, offering sharply focused citrus and tropical fruit flavors and a floral nuance. Closes spicy and long, the floral and smoke notes repeating.'