

## Ermita Veracruz Verdejo Fermentado en Barrica

(DO Rueda)  
100% Verdejo



Small amounts of some of the greatest fruit of the estate 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.

*Bon Vivant*

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