



## ERMITA VERACRUZ (ALVAREZ Y DIEZ) 'Labyrinthvs Petra' Verdejo

REGION/ ORIGIN	Castilla y Leon Rueda DO	WINEMAKER	Pilar Garcia
VINTAGE	2018	WINERY ESTABLISHED	1941
VARIETALS	100% Verdejo	VINEYARD(S)	Estate fruit
ALCOHOL	14.7%	AGE OF VINEYARD(S)	18 years
FERMENTATION	5,000L Concrete Indigenous yeasts	SOIL TYPE	Gravel, sand, limestone
AGING	6 months concrete 14 months stainless steel	ELEVATION	700-800 meters
FILTER/FINING	None	FARMING METHODS	Organic (not certified)
TOTAL SULFUR/ RS	56 mg/l 2 g/l	PRODUCTION	2,000 bottles

*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*

Alvarez y Diez winery lies in Nava del Ray, smack dab in the heart of the Rueda DO, where Verdejo grapes for the *Ermita Veracruz* wines 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 (and now this wine as well!), 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.

*The Labyrinthvs Petra is fermented and aged in the old underground cellar of the estate — the label is a sketch of the labyrinth that sits beneath the ground surface by 10-12 meters*

The newest and smallest addition to the wines of Alvarez y Diez is the *2018 Labyrinthvs Verdejo*, a tiny production of Verdejo fruit that was made as naturally as possible in the old underground cellar of the estate. In the 'Labyrinth' that lies beneath the old church Ermita Veracruz, several old concrete vessels fill one of the (countless) rooms. It is here that this wine filled only one tank after harvest and an immediate pressing, and sat there to ferment naturally with the yeasts of generations. After six months, the wine was pulled out and moved to the winery's current cellar, and aged another 14 months in stainless steel. For the first and only time, a small amount of sulfites were used just before bottling, letting the final wine be as expressive as possible of the grape as well as the historic place it was made. The aromatics are lively and expressive, with crushed wet stones, lime pith, green pineapple, and white flowers. The palate follows suit with loads of texture, caramel apple, green papaya, tropical fruits, and a lengthy complex finish that will pair with so many wonderful foods on a table.