ERMITA VERACRUZ (ALVAREZ Y DIEZ)

Verdejo

REGION/ ORIGIN	Castilla y Leon Rueda DO	WINEMAKER	Pilar Garcia
VINTAGE	2025	WINERY ESTABLISHED	1941
VARIETALS	100% Verdejo	VINEYARD(S)	Estate fruit
ALCOHOL	12.8%	AGE OF VINEYARD(S)	Average of 75 years old
FERMENTATION	Stainless steel Selected yeasts	SOIL TYPE	Gravel, sand, limestone
AGING	Stainless steel	ELEVATION	700-800 meters
FILTER/FINING	Yes	FARMING METHODS	Sustainable
TOTAL SULFUR/ RS	86 mg/l 1.7 g/l	PRODUCTION	50,000 bottles

Ermita Vercruz 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 a 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 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.

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

Ermita Veracruz Verdejo is produced in small quantities from low yielding 50-85 year old vines, in a delightful combination of the old and new. Crisp as can be, the nose is full of passion fruit, grapefruit, and pear, with complex herbal and mineral notes, a spot on representation of Verdejo at its best. The palate develops even further by showing a vibrant combination of pear, grapefruit, and mineral with balanced acidity and a long, enjoyable finish. The label image of the stork references the old underground cellar of the estate, which rests under the town's church (called Ermita Veracruz), and one can see a giant stork's nest on the very top with its year round residents.