



BELONDRADE

Quinta Apolonia



Current Vintage: 2023

2023 has been a season with high rainfall where the autumn alone generated almost the same liters as in the entire 2022 cycle. A notable rise in temperatures in April (which brought forward bud break) and the passage of several storms of hail in summer, made us look worriedly at the sky. The presence of raisins has led the grape harvesters, as well as the selection table, to focus with special attention on grain-by-grain selection. Thanks to the decision to advance the start date of the harvest to August 24, it has been possible to preserve high acidities and compensate for the more mature and concentrated profile of the last harvested plots.

- **Appellation:** VT Castilla y Leon
- **Varietal:** 95 % Verdejo and 5% other varieties%
- **Alcohol:** 13.5%
- **Harvest:** Hand picking. A first selection of grapes on the vine. Mechanical sorting of the grapes by vibration, followed by hand sorting.
- **Vinification:** Spontaneous fermentations in barrels and deposits of different characteristics and origins.
- **Viticulture:** Wine made with organic grapes from our Quinta San Diego property. Farm composed of 23 plots with different topography, soil compositions, plantation densities, orientations and ages.
- **Tasting Notes:** The young 2023 Quinta Apolonia is varietal and fruit-driven, with aromas of white flowers and pollen, white fruit, elegant and nuanced. It's clean, transparent and fresh, with moderate ripeness and 13.5% alcohol, with a dry, chalky mouthfeel. It's their youngest white, a blend of Verdejo from 23 different plots on their estate property.

- 92 pts, **Wine Advocate**

Belondrade

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