



2017 Amador Diez Rueda Verdejo

Bodega Cuatro Rayas

Spain – Castilla y León – Rueda D.O.

ABOUT THE WINERY

Since its establishment in 1935, the winery has become a benchmark in the production of white wine. Bodega Cuatro Rayas is the premier winery in the DO Rueda region and its leading producer. They have recently expanded production to the DO Ribera del Duero and DOC Rioja.

Since the beginning, some of the priorities of the Cooperative have been taking care of the environment and the well-being of the people who live in rural areas.

ABOUT THE WINE

This cuvee is named after Amador Diez de Íscar, who was president of the winery for 21 years. It is produced in limited quantity with meticulous care from a selection of the 10 best hectares of the winery's centennial pre-phylloxera vineyard – harvested by hand – and vinified with the aim of favoring its longevity, making it ideal for its consumption today while maintaining great aging potential. The wine is bottled manually with an exclusive presentation that includes a label stamped on wood.

Straw yellow color. Dominant aromas of white fruits, citrus fruits, and anise. The barrel ageing brings delicate sweet aromas, such as coconut, vanilla, and liquorice. Fresh, rich, and intense on the palate with typical flavors from the Verdejo grape variety.

RATINGS

95 PTS – TIM ATKIN



Varietals	100% Verdejo
Age of vines	120 years old
Soil type	Sandy loam
Winemaking	a selection of grapes carried out in some of the best 10 hectares of pre-phylloxera vines located in Valladolid and Segovia. It is vinified with the aim to improve its longevity. Aging on its lees, with bâtonnage in barrels. Aged in new French oak barrels for 8 months.
Food pairing	Appetizers, fish and especially seafood. Also grilled meats and food of intense flavors such as cheeses and ham.
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