

Belondrade

Spain - Rueda - La Seca





Ownership/Founders Didier Belondrade Start of Activity 1994 Vitiviniculture Organic Hectares 41 Bottles produced 185.000

BELONDRADE QUINTA APOLONIA CASTILLA Y LEÓN

100% Verdejo

Production area: Rueda

Terrain: argillo-calcareo roccioso

Harvest: manual

Vinification: one-third of the wine fermented in barrels and

two-thirds in stainless steel and concrete tanks

Refinement: partially aged oak

Color: Straw yellow color with greenish highlights

Fragrance: Fragrant notes of white fruit, freshly cut grass, citrus, lime peel, dried fruit, fennel, toast and fresh hay

Flavor: Fresh and fruity, showing remarkable acidity. This white wine is very smooth, with the herbaceous component showing more prominence on the palate, complemented by flavors of

citrus and spice. Long, deliciously bitter finish

Alcoholic Grade: 13.5% vol



Didier Belondrade, a Frenchman who loves Spain more than anything else, began his adventure in Rueda in 1994. Careful work in the vineyard, meticulous selection of grapes and the use of only native yeasts are the basis of Belondrade's success as an icon of Iberian white wine. From the 24 plots of the estate, with clay-limestone and rocky soil and a yield of less than 35hl per hectare, two wines are produced: the first is fresh and appealing, while the second, Belondrade y Lurton, is aged for a year in wood and reaches its full potential after a few years. Didier and his son Jean are currently the best interpreters of Verdejo due to the finesse of their wines.