

Belondrade

Spain - Rueda - La Seca



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



Ownership/Founders Didier Belondrade

Start of Activity 1994

Viticulture Organic

Hectares 41

Bottles produced 135.000

Didier Belondrade, a Frenchman who loves Spain more than anything else, began his adventure in the Rueda in 1994. In 2000 was built the new winery conceived by the French architect Vincent Defos du Rau. For Didier, Belondrade is more than just a wine; it is a philosophy and a personal interpretation of the native variety - verdejo - and the terroir of the castillian plateau. An organic viticulture followed by a meticulous selection of grapes and the use of native yeasts only are the basis of the success of Belondrade as the icon of the Iberian white wines. From the estate's 24 plots, with clay-limestone and rocky soil and a yield of under 35hl hectare, two wines come out, the first fresh and captivating and the second, Belondrade y Lurton, which, with a one-year passage in wood, expresses its full potential after a few years. Didier and his son Juan are today the best interpreters of verdejo thanks to the finesse and minerality of their wines.