

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

Vitiviniculture Organic

Hectares 41

Bottles produced 185.000

Didier Belondrade, a Frenchman who loves Spain more than anything else, began his Rueda adventure in 1994. A 'reasoned' work in the vineyard, a meticulous selection of grapes, and the use of only indigenous 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 under 35hl hectare, two wines emerge, 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 Jean are to this day the best interpreters of verdejo for the finesse of their wines.