

Belondrade

Spain - Rueda - La Seca





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

BELONDRADE Y LURTON RUEDA

100% Verdejo

Production area: Rueda

Terrain: argillo-calcareo roccioso

Harvest: manual

Vinification: spontaneous and controlled alcoholic

fermentation

Refinement: 10 months in French barrique and at least 6

months in bottle before marketing

Color: straw yellow

Fragrance: hints of ripe fruit, fennel, hay

Flavor: fresh, good acidity 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.