

Belondrade

Spain - Rueda - La Seca



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



Ownership/Founders Didier Belondrade

Start of Activity 1994

Vitiviculture 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.