

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 / Brigitte Lurton

Start of Activity 1994

Vitiviniculture Organic

Hectares 41

Bottles produced 135.000