

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

Vitiviniculture 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.