

# 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** 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.