

Mesta
2024

VERDEJO

MADE WITH
ORGANIC
SUSTAINABLE
GRAPES



Estate Grown

Bodegas Fontana

2024

'MESTA' VERDEJO

Uclés - Spain



ORGANIC



VEGAN

Stats

Grapes: 100% Verdejo
Vineyard: Bodegas & Viñedos Fontana
Vine Age: 20-30-years-old
Soil Type: Loamy clay
Viticulture: Certified organic
Fermentation: Inoculated – stainless-steel
Aging: Aged 4-6 months in stainless-steel
Alcohol: 12.5%
pH: 3.2
Total Acidity: 6.08 g/L
Total SO2: 113 ppm
Total Production: 125,000 cases
UPC: 8437019666514

About

The Mesta was a powerful association of shepherds in Medieval Castile, controlling the routes for herding sheep across the country. Bodegas Fontana's vineyards are nestled deep in the land of the Mesta, and are still passed over by flocks on their annual migration, a reminder of ancient rights and a cultural cue for continuing co-existence with nature. This Verdejo is produced from organically farmed estate vineyards in Uclés (Castile, Spain), managed as an integrated ecosystem and studded with centenary oak trees. The region's continental climate with sunny days and cool nights allows Fontana to achieve intense fruit and excellent varietal definition, while retaining remarkable freshness.

Grapes were picked early morning and quickly transferred to the winery for de-stemming and short pre-fermentative cold maceration, followed by pneumatic pressing and fermentation in stainless steel vats at around 60 °F. Malolactic fermentation was prevented by chilling. After a few months in tank, the wine was cold stabilized and lightly filtered prior to bottling with a dosage of sulfur.

Tasting Notes

This Verdejo comes in crisp and clean, like a lick of citrus and sea spray. Think lime zest, green melon, and a little fennel bite on the finish. Zippy, dry, and easy-drinking.



[VSIMPORTS.COM](https://vsimports.com)