

Amador Diez Rueda Verdejo
Bodega Cuatro Rayas
Spain - Castilla y Leon - Rueda

This cuvee is named after Amador Diez de Íscar, who was president of the winery for 21 years. It is produced in limited quantity with meticulous care from a selection of the 10 best hectares of the winery's centennial pre-phylloxera vineyard – harvested by hand – and vinified with the aim of favoring its longevity, making it ideal for its consumption today while maintaining great aging potential. The wine is bottled manually with an exclusive presentation that includes a label stamped on wood.

Straw yellow color. Dominant aromas of white fruits, citrus fruits and anise. The barrel ageing brings delicate sweet aromas, such as coconut, vanilla, and liquorice. Fresh, rich and intense on the palate with typical flavors from the Verdejo grape variety.

Specifications	
Appellation	Rueda
Wine Type	White
Varietals	100% Verdejo
Age of Vines	120 years old
Soil type	Sandy loam soil (mixture of sand with and without pebbles)
Vinification	It is produced with a selection of grapes carried out in some of the best 10 hectares of pre-phylloxera vines located in Valladolid and Segovia. It is vinified with the aim to improve its longevity, it is ideal to drink at present and it has a great bottle-aging potential. Aging on its lees, with bâtonnage in barrels. Aged in new French oak barrels for 8 months.
Production	250 (9-liter cases)
Pairings	Appetizers, fish and especially seafood. Also grilled meats and food of intense flavors such as cheeses and ham.



Codes, Weights and Measures	
UPC	7 84585 02882 5
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02882 2
Case Weight	23
Cases/Pallet	40
Layers/Pallet	8

SRP	\$ 61.99 USD 750mL Bottle
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Reviews and News

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