

## EL PORTALÓN Rueda, Spain

Bodegas Cerrosol is a family owned winery located in the heart of the Rueda appellation in Santiuste de San Juan Bautista, around Segovia; this area is considered to be the best in the DO.

Their vineyards are their pride and joy. The high altitude (830m to 910m) means that the temperature swings from day to night are dramatic, which adds complexity to their wines; due to the sandy soils, the vines can grow safely phylloxerafree, which the family feels allows them to better express the terroir. To give you an idea of how rare this is, there is only one other area with prephylloxera vineyards in Castille and León, in Toro to the west.

Their philosohy is simple: they farm sustainably and use only the bare minumim of sulfur to produce wines of freshness and quality, year-in and yearout.

## **Technical Specifications**

Product Type: White Wine

Varietal: Verdejo



This wine takes its name from the vineyard from which the grapes are sourced. (The name of the vineyard comes from long ago, when to access the vineyard was through a big stone portal; the local people started to call it Viña El Portalón—literally, Big Door Vineyard—and the name stuck.)

From sandy soils, and vineyards planted in high altitude, this verdejo made in stainless enchanted us with its floral, expressive aromas and rich palate. The grapes are destemmed crushed carefully, so as not to extract bitter and tannic flavors from the seeds; cold maceration for 6-8 hours. Fermented in steel and stays on lees for 3 months before bottling.