

FAMILIA
Osborne-Osborne

VIÑA OROPÉNDOLA 2021

RUEDA



Vintage 2021

The 2021 harvest in the D.O. Rueda, has been characterized mainly by high rainfall and oscillations in average temperatures throughout the entire cycle. From a thermal point of view, the 2021 harvest has been marked by the first frosts in the months of December and January, making this campaign one of the coldest in recent years. Precipitation this campaign has been, together with the last one, one of the rainiest in recent years, concentrating in the months of October to February. The thermal oscillations during the summer have allowed a very good maturation of the grape, giving very balanced, fruity wines with a lot of volume in the mouth.

The Wine

This wine has been made with a cold maceration with its skins, soft pressing and racking in tank. Aging with its fine lees for between 3/4 months. 100% green.

Tasting Note

It is a very aromatic, fruity and primary wine, with soft mineral, herbaceous and white fruit notes. In the mouth it has volume and a perfect acidity that takes a very refreshing and fruity step until reaching an intense aftertaste with a powerful and aromatic aftertaste.

Alcohol: 13 % vol. pH: 3,3 Acidez: 5,6 g/l en H₂T Azúcares reductores: 1,4 g/L