



Estate Overview :

Under Vine : 47 hectares (116 ac)

Vineyard Elevation Average : 820 m (2,690 ft)

Climate : Continental (Very cold winters, mild transitional seasons, and short, hot summers with dramatic temperature swings between day and night)

Soil Types : Primarily clay-based subsoils, poor in organic material, with varying amounts of sand and limestone. Rocky gravel (Cascajosos) often lines the surface.

Varieties : Verdejo (90%) and Sauvignon Blanc



MIGUEL ARROYO IZQUIERDO

ORIGIN

D.O. Rueda | Puras, Valladolid

DESIGNATION

2022 MUS Verdejo

VARIETY

100% Verdejo

ALCOHOL

13%

VINEYARD

The estate vineyards, with parcels dating back more than 100 years, are divided into four blocks. Because the production is dedicated almost entirely to Verdejo, the layout and segmentation of the vineyard acreage was based entirely on soil composition, altitude and sun exposure.

The pure continental climate results in little disease pressure, allowing for a minimal use of sulfur. Farming is organic in practice and utilizes natural fertilizers and ploughing, which promotes soil oxygenation and manages grass and undergrowth without the need for herbicides.

PROCESS

With most of the production focused on the same clonal material, fermentations are carefully differentiated and separated by parcel and their identifying characteristics. The individual lot approach to fermentation allows for technique-specific winemaking block by block.

MUS, the first tier of their production is fermented and aged entirely in stainless steel. Malolactic fermentation is avoided to preserve the fresh character of the wine.

TASTING

A classically fresh Verdejo focused around fruity aromas of stone fruit and citrus. The vibrant minerality and herbaceousness is appreciated, and often missed at this price point.