bodega
DUSSART · PEDRÓN
C/ Saliente nº12, Los Pedrones
46355 (Requena -Valencia)
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93 points Parker (vintage 2023)
94 points Parker (vintage 2024)

Le Vermentino 2024

GRAPES: Vermentino 100%

The TERROIR
Location: Florante (Los Pedrones - Requena)
Altitude: 700 m.
Climate: Continental weather tempered by the proximity of the Mediterranean Sea.
Soil: Clay-limestone with sand
Vineyard: Organic vineyard aged of 8 years; grapes shaped in espalier pruning without irrigation.

PDO: without PDO / **Organic certified**

WINEMAKING
Grapes are exclusively harvested manually in 15 kg crates. A first selection of the grape bunch is carried out in the vineyard and only mature grapes are picked. A second selection is carried out at the ageing cellar prior to treading, destemming. The cold skin maceration lasts for 12 hours and is followed by pressing. Cold débourbage is followed by the fermentation using autochthonous yeasts in stainless steel vats at low temperature. Sulphites are added to ensure Freshness and avoid malolactic fermentation. Elevage lasts for 5 months in french oak cask with its lees. This white wine is non-clarified; non-filtered and naturally stabilised. The cuvée is limited to 1500 bottles.

TASTING NOTES
The robe is light straw yellow. The nose is very complex with floral notes, pear, white stone fruit, pineapple and a citrus background accompanied by nuances of the oak. The mouth is fruity, voluminous and balanced with a long and slightly mineral finish.

FOOD AND WINE PAIRING
Ideal for pairing with a fatty fish, white meat with sauce or cured cheeses. Serve at 12ºC.

ABV 12% Vol.