

Bela

Gran Vino de Rueda

2021

Bela's label is a facsimile of one of CVNE's label from 1910.

The stars represent the children of CVNE's founder, Eusebio Real de Asúa.

His brother Raimundo, the other founder, had no descendants. Each star represents one of the children: Sofia, Áurea, and Ramón. Sofia was known as Bela.



• **Type of wine:** White – Gran Vino de Rueda

• **Region of production:** Rueda

• **Year:** 2021

• **DOC vintage rating:** Very good

• **Grape varieties:** 100% Verdejo

• **Bottle type:** Bordeaux

• **Bottle size:** 75cl.

Analytical data

• **Alcoholic volume:** 13%

• **Volatile acidity:** 0.32

• **Total acidity:** 6.25

• **SO₂Free/Total:** 27/99

• **pH:** 3.18

• **Suitable for vegans**

Winemaking

The grapes for Bela, Gran Vino de Rueda category come from exclusive vineyards over 30 years old with a production of less than 6,500 kg / ha. Manual harvest done during the day in crates that are taken to a cold room for refrigeration. Subsequently, the grapes are also processed manually by means of a sorting table, while they are sent to the latest generation small volume press.

The must is extracted and transferred to stainless steel tanks where it undergoes alcoholic fermentation and subsequent aging on lees.

Vintage / Harvest description

The 2021 harvest was shorter than in previous years and fell slightly later, beginning on the 6th September and ending on the 2nd October.

The grapes arrived at the winery in a well organized, staggered and timely manner with the exception of some interruptions due to storms.

However, it was possible to bring the grapes into the winery faster in the last few days of the campaign to avoid causing an imbalance between pH and acidity.

The winter was very cold and favorable for bud break. The summer was very dry and the growing season provided days with a large diurnal range leading to the promise of complex, well structured wines of excellent quality, this being due to a reduction in yields.

The high quality of the grapes foretells a very complex, terpene driven vintage, with a less herbaceous aromatic potential, more structured and full bodied.

Tasting notes

Bright pale yellow colour with greenish hints.

Great expressiveness and aromatic complexity, where the minerality of the terroir is blend with varietal aromas such as freshly cut grass, fennel, boxwood and the typical aromas of tropical fruits such as pineapple, mango and guava.

The palate is soft and tasty with a fatty and enveloping mid palate provided by the aging on the lees. It is a balanced wine with a pleasant final bitterness typical of the Verdejo variety. Long, fruity aftertaste with light aniseed notes .

Ideal pairing, white meats, fish, seafood, pâtés and naturally as an aperitif.

Recommended service temperature 8 to 10°C.

