



José Pastor Selections

Appellation Rueda

Climate Continental

Grape(s) Verdejo, Viura

Soil(s) Clay, Limestone, Sandy

Elevation 600-800 meters

Vine Age 20-40 years old

Farming Traditional

Pruning Espaldera, En Vaso

Production 2,000 cases

Suggested Retail \$14

Vevi
Rueda



- The wine region Rueda is located in the heart of Spain, in the southwestern part of Castilla y León. It is high in elevation and possesses a continental climate with wide shifts between very warm days and cold nights. Rueda has a long tradition of winegrowing and is the ancestral home for the noble Verdejo grape. Verdejo makes one of the most distinctive white wines in all of Spain.
- Vevi Rueda is a cuvee made especially for JPS in collaboration with Antonio Sanz, a vintner with deep roots and intimate knowledge of the Rueda region.
- Vevi expresses the unique personality of the native Verdejo and Viura grapes, along with the inherent qualities of the Rueda *terruño*. It is balanced, drinkable, and food-friendly *vino blanco*.
- **Vinification:** *Fermented in stainless steel vat; Raised on the lees 6 to 8 months before bottling.*
- **Character:** *Fresh, mountain herbs, stone fruits, minerals, light to medium bodied, round texture, crisp acidity, and a clean lingering finish.*
- **Gastronomy:** *Fresh Seafood, Trout, Salmon, Bacalao, Asian Foods*