



# CACHET WINE

## Verdejo, Oro de Castilla

**Code**

CAST135

A startlingly good wine, fresh and zingy with layers of crisp quenching elderflower, gooseberry, lime juice and wet stones. Made from the native Verdejo grape this could easily be confused with a New Zealand Sauvignon or warm vintage Sancerre - it is perfect with shellfish, trout, baked salmon or interesting salads and light cheeses

### Tasting Notes:

Pale and limpid in colour, intense nose of citrus, green apple and white fruits, overlaid with ripe elderflower and a hint of wet stones and lime juice. This is just so inviting! Love the crisp, grassy, citrus and quenching flavour - remarkable value!





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## Specification

<b>Vinification</b>	Night harvest at temperatures below 15° with cryomaceration to extract varietal aromas, in an inert atmosphere. Soft pneumatic pressing with later natural decanting of the must at low temperature. Fermentation at low temperatures with indigenous yeasts to reveal Verdejo's varietal aromas with no external modifications. Ageing on its own fermentation lees with battonage for at least 4 months for greater volume and personality of the wine.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink Now
<b>Country</b>	Spain
<b>Region</b>	Rueda
<b>Type</b>	White Wine
<b>Grapes</b>	Verdejo
<b>Genres</b>	Practising Organic, Vegan, Vegetarian
<b>Vintage</b>	2024
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Bodega Hermanos del Villar
<b>Producer Overview</b>	Hermanos del Villar is one of the leading wineries in the area, well known and recognized as one of the most reliable producer with wines that not only show the fresh and fruity character of Rueda, but also their complexity, ability to age and quality
<b>Closure Type</b>	Screw Cap
<b>Food Matches</b>	Fish, seafood, White meat, pasta, salads and veggies.
<b>Press Comments</b>	Highly Commended - Wine Merchant Top 100, 2024. Decanter Verdejo Panel Tasting, 2022, 90 points: "Honeyed and leesy nose, with rich marmalade aromas and fennel undertones. The texture is creamy, with a juicy finish." Matthew Jukes, Wine of the Week, 6th Jan 2023: "Bodega Hermanos del Villar makes this innocent-looking white wine. But beneath the surface, there is so much class here it defies belief. You can drink it at speed instead of any ubiquitous dry white and amaze your taste buds or slow down and admire the glorious vinous landscape of flavour set out before you. Oro is a slender, perfumed lemon pith and green apple skin-scented wine with uncommon complexity and length. <a href="#">Read more online</a>