

## WINEMAKER'S NOTE

Naia is synonymous with a commitment to classicism and the elegance of the Verdejo variety. A strategic zone of vineyards in La Seca, a rigorous selection of clones and a vinification that evokes the traditional elaborations of verdejo in the zone, define the style of Naia. Complex, elegant and well-balanced.



Laura Sanz, enóloga

**PRODUCTION:** 180.000 bottles 0,75l

**GRAPE VARIETY:** 100% Verdejo

**WINE AGEING:** 4 meses sobre lías

**Alcohol:** 13,5% Vol.

**Total Acidity:** 6 G/l (tartáric) · **Residual sugar:** 2,6 g/L.



**WINEMAKING:** Ferments 70% in stainless steel tanks and 30% in 10,000 litre French oak vats and 500 and 600 litre barrels. Naia remains in contact with its lees for 4 months.

**TASTING NOTES:** Straw-yellow colour wine. On the nose, it recalls citric aromas, stone fruits, such as peach or apricot, and notes of fennel. It is a complex wine on the nose that evolves aromatically in the glass by releasing different nuances. Balanced, dense and unctuous on the palate.

## VINEYARDS

**AVERAGE AGE:** between 30-40 years

**ALTITUDE:** between 750-800 meters

**SOILS:** The soil is composed of calcareous clays over which lie superficial layers of sandy-clay mixed with cobbles.

**CLIMATE:** Mediterranean continental climate with dry, cold winters, hot summers and a contrast of temperatures between night and day during the last summer months.



## THE WINERY

BODEGAS NAIA was born in 2002 and installed in La Seca, the cradle of the Verdejo in Rueda. With the purpose of making the most of the original clone of the Verdejo in the D. O. Rueda. Since then, it has always tried to obtain wines with the authenticity that comes from a rigorous work in the vineyard. Naia reproduces the model of the great whites of the planet, fresh, ample, tasty wines with character.