

BODEGAS NAIA

D.O. Rueda

Address: Camino San Martin, s/n

Website: www.bodegasnaia.com

Year of foundation: 2002

Average annual production: 840,000



BODEGASNAIA

Sub-area: Bodegas Naia is located in the village La Seca, which is considered the Grand Cru of the D. O. Rueda and where some of the oldest vineyards of this Denomination of Origin can be found. The bodega's objective since its inception has been to select the oldest Verdejo vines and make great white wines in an area with a proven potential for this purpose

Vineyard: 23.5 ha of own vineyards: 20 ha of which are gobelet trained vineyards with over 40 years of age and 2 ha of young (15 years of age) trellis vineyards. The rest are gobelet-trained Viura vineyards with over 35 years of age. Bodegas Naia works very closely with winegrowers from the region and it has established a strong and sustained relationship with them. These vineyards have an age range between 80 and 130

Altitude: Between 750 and 800 metres

Climate: Within a continental and Mediterranean area of influence. The vineyards suffer extreme seasonal changes of temperature, with a difference of almost fifty degrees centigrade between the harsh winter and the dry, hot summer

Average rainfall: Does not exceed 500 litres per year

Soils: The soils are composed of calcareous clays, over which lie superficial layers of sandy-clay soil mixed with cobbles. The vineyards from which Naiades is made are located in more-sandy soils, with a superficial layer of cobbles

Age of the vineyard: Between 15 and 130 years of age

Varieties: Verdejo, Sauvignon Blanc

Fermentation vats and tanks: Stainless-steel vats and two French oak tanks with a capacity of 10,000 litres each

Ageing: In 100% French oak barrels with a slight and medium char. Barrels with different ages (between 1 and 3 years) and volumes (225, 500 and 600 litres)

Wines: K-Naia, S-Naia, Naia, Naiades

NAIADES 2014

ORIGIN: The grapes used in this wine are grown on pre-phyloxera vines that are over a century old, and they are located in small plots of land with a sandy surface. It is a sombre, concentrated, varietal wine; the maximum expression of the Verdejo variety. Original and groundbreaking, it has very little to envy from the best white wines in the world.

TOTAL PRODUCTION: 20,400 bottles (0.75 l) and 360 bottles (1.5 l).

VINTAGE: 2014

CHARACTERISTICS OF THE VINTAGE: The 2014 vintage was noted for being late and fresh, with a slow maturation, producing a wine with a good acidity and moderate alcohol content.

WINEMAKING

VARIETY: 100% Verdejo.

AGEING: 7 months in lees in French oak barrels. 100% French oak barrels with a slight and medium char.

WINEMAKING: Harvesting is carried out manually. A first maceration of the entire grape is carried out in a cooling chamber. The grape undergoes a selection process before a cold maceration of the de-stemmed grape and its subsequent pressing and fermentation in barrels. A batonnage is carried out during the barrel-ageing process.

VINEYARDS:

AVERAGE AGE: 80 -130 years

SOIL: The soils are composed of calcareous clays over which lie superficial layers of sandy-clay mixed with cobbles. Another part of the vines are located on sandier land, also with cobbles on the surface.

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

TASTING NOTE:

Straw-yellow colour wine. On the nose, it recalls citric aromas and 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. It is a wine with structure and distinctly full on the palate.

PAIRING:

Roast Sea bass, mushroom risotto.

TECHNICAL INFORMATION:

ALCOHOL CONTENT: 13.5 % Vol.

TOTAL ACIDITY: 6.15 g/L (tartaric)

RESIDUAL SUGAR: 3,3 g/L

RATINGS:

DECANTER. Naiades 2014	95ptos
JOSH REYNOLDS. Naiades2012	92ptos
GUÍA PEÑÍN 2015. Naiades 2011	96ptos
GUÍA PROENSA 2015. Naiades 2011	93ptos

Bodegas Naia was established in 2002 in La Seca, the birthplace of Verdejo in Rueda, with the aim of extracting the best qualities of the original clone of Verdejo in the D. O. Rueda. Since then, it has always produced wines that express the authenticity of a rigorous work in the vineyard. Naia reproduces the model of great white wines in the world: fresh wines that are well-structured, tasty and full of character.



BODEGASNAIA



PRESENTATION: 75 cl.

BODEGA Naia
D.O. Rueda
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VARIETY 100% Verdejo
AGEING 7 months in lees