

# BODEGAS NAIA

**D.O. Rueda**

**Address:** Camino San Martin, s/n

**Website:** [www.bodegasnaia.com](http://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

## LAS BRISAS 2018

**ORIGIN:** Las Brisas emerges from the origins of Naia, with a Verdejo baseline but with an international character. It is a multivarietal wine designed from the vineyard with the aim of capturing the interest of the more international tastes. With a base of herbs and balsamic notes from the Verdejo variety, it also has the subtle nuances of white fruit (pear and pineapple) from the Viura variety, which is also traditional in the region of Rueda, and an exotic touch provided by the Sauvignon blanc.

**TOTAL PRODUCTION:** 20,000 bottles.

**VINTAGE:** 2018

**CHARACTERISTICS OF THE VINTAGE:** The 2018 vintage shows great quality with an excellent health, marked by scarce rainfalls (200 mm) and high temperatures at the end of the grape's maturation cycle. The stark contrast between the temperatures of the day and night led to an optimum maturation of the skins. The result: a fresh and aromatic wine.

### WINEMAKING

**VARIETY:** 50% Verdejo, 40% Viura and 10% Sauvignon blanc.

**AGEING:** No ageing involved.

**WINEMAKING:** The winemaking methods have been designed to fully maintain the qualities of the grape obtained in the vineyard as well as to strengthen all its organoleptic attributes.

### VINEYARDS:

**AVERAGE AGE:** between 15 and 20 years.

**SOIL:** The soil is composed of calcareous clays over which lie superficial layers of andy-clay soil 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.

### TASTING NOTE:

Straw-yellow colour wine. On the nose, it has aromas of white fruit combined with notes of lime and pineapple. It is an elegant wine on the nose, where the aromas of the Verdejo variety mix. It is rounded by the Viura and the exotic nature of the Sauvignon. Fresh, suggestive, long and elegant on the palate.

### PAIRING:

It is a suitable wine to accompany rice dishes, fish, vegetable or mushroom quiches and, in general, any type of mild aperitifs or tapas and slightly cured cheeses.

### TECHNICAL INFORMATION:

**ALCOHOL CONTENT:** 13 % Vol.

**TOTAL ACIDITY:** 5.4 g/L (tartaric)

**RESIDUAL SUGAR:** 4 g/L

**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

**VINTAGE** 2018

**VARIETY** Verdejo, Viura and S.Blanc

**AGEING** No ageing