

MONTEABELLÓN  
VERDEJO 2022

D.O. RUEDA

**TASTING NOTE:** Displays exuberant floral perfumes and primary aromas, typical of the Verdejo variety, reminiscent of bananas and some exotic fruits.

Adequate acidity gives it freshness and vigour, acquiring an enveloping expressiveness that will develop a wealth of attractive and appetizing sensations.

**VARIETY:** 100% Verdejo.

**SOIL:** Low zone. Altitude 750m. Sandy loam soils with pebbles.

**SERVING TEMPERATURE:** 6 – 8° C.

**VOLUME:** 125 °

**FORMAT:** 75 cl.

**PAIRING:** Recommended for pairing with all kinds of meat and roasts. Ideal to accompany salads and perfect as an aperitif.

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**AWARDS AND RANKINGS**

**2019**

Monteabellón Verdejo 2018

*Rubí Award: Wine and Woman Awards*

*90 points: Peñin Guide*

**2021**

Monteabellón Verdejo 2019

*91 puntos: Guía Peñin.*



Bodegas y Viñedos Monteabellón

**HARVEST 2022.** Lower yields than previous vintages caused by a dry and cold winter, a spring without rain followed by a very warm and dry summer. Irrigation support was needed due to The high temperatures and the extrem drought. A long period of 4 months without rain made higher level of alcohol comparing to previous vintages. Verdejo variety maturation level was higher so the acidity was a bit lower.

  
**MONTEABELLÓN**  
*Vinos de la familia*

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*Creados con respeto y admiración  
a nuestra tierra*