



BODEGAS TRES PILARES is a young but dynamic life project of the Fernandez Family: Juan Antonio, Eustaquio and Jaime.

The know-how of our TRES PILARES/Three Pillars together with the curious and young spirit of Jose Antonio, the third generation of the family, takes us on a wonderful journey through the identity of our native variety, the VERDEJO, in which we hope you want to enjoy of our wines.

Discover with us the work behind each vintage. Get to know each variety of our D.O.Rueda and its different elaborations. But, above all, know who is hiding behind each bottle. Because we are winemakers and vinegrowers, and that is the truth behind our wines.

TRES PILARES VERDEJO

Vineyard

The vineyards are located in La Seca, in the heart of the D.O. Rueda. A land of climatological contrasts and geographical peculiarities, perfect for growing our Verdejo variety.

Flat but high-altitude lands that endure long, cold winters, short springs with late frosts, and hot, dry summers. This factor forces the vines to seek their water resources deep underground, more than in other areas of Europe, which makes this variety unique.

The rains are scarce, reaching a minimum of 300 liters and a maximum of 500 liters per year. The vegetation bud late, with pruning until March or even April.

Winemaking

Night mechanical harvest. Complete destemming and pneumatic press, separating the first must from the press.

Debourbage by Cold decantation. | Alcoholic fermentation with temperature control (14-17°C), for greater extraction of the aromatic potential. |

Aged in stainless steel vats sur its fine lees for 4 to 7 months by gentle pumping over, to keep the lees in suspension. | Fining with vegetable

proteins (vegan friendly), thus avoiding the loss of aromatic components during the process.

Tasting note

Nose: medium-high intensity on the nose, with a wide spectrum of aromas: ripe fruit (peach and apricot), hints of citrus (grapefruit, orange peel..) and fine nuances of balsamic herbs. It has a very interesting mineral background and complex.

Palate: in the palate it has a pleasant and warm entry; It is round and unctuous at the same time with a good acidity that enhances the aniseed varietal aromas and a citric hint of sweet orange. Long finish with a sweet touch where the notes of apricot appear again.

Pairing: it is an ideal wine to accompany appetizers, such as cheeses and smoked foods, as well as fish, shellfish, pasta, rice and white meat dishes.