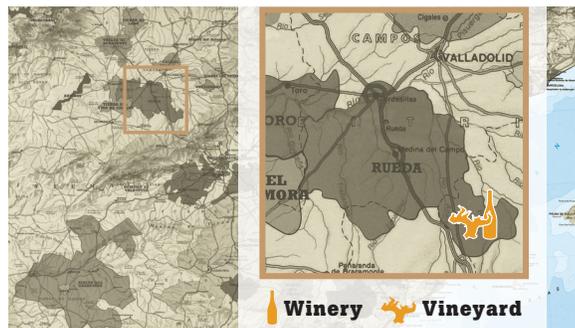


NISIA

VERDEJO

BODEGAS ORDÓÑEZ S.L.
D.O. RUEDA

JORGE ORDÓÑEZ
SELECTIONS



History

Historically, D.O. Rueda is one of Spain's finest white winemaking regions. When the capital of Castilla y León was in Valladolid, the wines of Rueda (and those of Toro) were celebrated by the Spanish medieval court. The most important indigenous grape in Rueda is Verdejo, named for the green hue of the skins. For centuries Rueda produced quality Verdejo, but was annihilated by the phylloxera, which wiped out two thirds of the region's vineyards. When American rootstocks were selected for grafting, they were chosen for productivity, not quality. This focus on quantity over quality defined the region for much of the 20th century, until several important producers resuscitated the region's commitment to quality in the 1970's. Today, most of the region is focused on bulk wine from newer clones of Verdejo and Sauvignon Blanc. These vineyards are typically planted in the central part of the appellation, which is defined by extremely productive red clay soils. There are small pockets of extremely old, ungrafted vineyards of the original clones of Verdejo in the south-eastern part of the appellation. It is Bodegas Ordóñez's goal to find and champion these authentic vineyards.

Vineyard

Nisia is produced from several ungrafted, head trained, and dry farmed vineyard sites surrounding the town of Puras in the south-eastern sub-region of D.O. Rueda. These vineyard sites were planted between 80 and 60 years ago, on extremely sandy soils that are intermixed with river stones. These are soils that were deposited in this part of Rueda thousands of years ago by the Duero River. These sandy soils prevented the phylloxera from entering this subzone, so although the vineyards were planted between 1940 and 1960, they are all ungrafted. They are also head trained, dry farmed, and cared for using the most traditional methods of viticulture possible. These practices reduce the yields of the vines and create a more authentic expression of Verdejo in the final wine, that moves beyond the simple, commercialized, watery wines from Rueda that now flood the market.

Winemaking

The grapes are hand harvested, sorted rigorously, and pressed by a small pneumatic press. The must is cold settled, and 60% of the volume is racked into large format, 500L & 600L Burgundian oak puncheons and demi-muids for fermentation. These barrels are all third use through older neutral barrels from the foundation of the winery in 2011. The remaining 40% of the must remains in stainless steel for fermentation. The fermentation is carried out and the wine remains on the lees for 6-8 months after the fermentation, depending on the harvest and vintage conditions. Our goal stylistically is to produce serious, age worth Verdejo from Rueda. Nisia is a wine that will blossom in the bottle and although it is lively and fresh upon release, will develop tremendous secondary and tertiary characteristics due to the sur lie ageing and barrel fermentation. Our use of neutral barrels for the fermentation allows a fine micro-oxygenation of the wine, which balances out the reductive conditions created by sur lie ageing. Simply, the care for our old, original clone Verdejo vineyards and serious winemaking produce an atypical and uncommonly serious Verdejo.



Press

2015	91pts	Josh Reynolds	Vinous
2014	90pts	Josh Reynolds	Vinous
2013	91pts	Josh Reynolds	Vinous