

THE  
OXFORD  
WINE  
COMPANY

## Naiades Verdejo, Bodegas Naia, Rueda

£23.95



<b>Vintage:</b>	2013
<b>Bottle Size:</b>	75cl
<b>Alcohol %:</b>	13.5%
<b>Country:</b>	Spain
<b>Description:</b>	<p>Intensely powerful 'toasty' aromatics with ripe melon and pear characters combined with citrus and grapefruit on the palate. Wonderfully textural with a broad mouthfeel and exceptionally long finish. A seamless mix of ripe, honeyed fruit, structure and richness</p> <p>Superb old vine concentration and ultra fresh and waxy fruit from Rueda, Spain's best white wine producing region. Bodegas Naia are one of the very top estates here and make wonderful concentrated Verdejo from their Naiades vineyards near the village of La Seca.</p>
<b>Cepages:</b>	Verdejo
<b>Group:</b>	Spain
<b>Sub group:</b>	Rueda & Toro
<b>Colour:</b>	White
<b>Closure:</b>	Cork
<b>Producer:</b>	
<b>Website:</b>	<a href="http://www.bodegasnaia.com">www.bodegasnaia.com</a>
<b>Organic/Bio Status:</b>	
<b>Food / cocktail match:</b>	<p>This was matched perfectly with halibut, crayfish and asparagus at the San Pellegrino World's 50 Best Restaurant celebration lunch 2010.</p>
<b>Food / cocktail recipe:</b>	
<b>Press</b>	<p>2009 Vintage: "This broad, smooth white delivers polished flavours of pear, dried apple, tangerine,</p>

vanilla and beeswax, with firm acidity for backbone. Gains some complexity, remaining fresh. Drink now. 90 points."Thomas Matthews, The Wine Spectator, August 2013

2009 Vintage: "A hint of new oak adds complexity to the palate of bright apples and citrus peel."

Judges comments, DWWA 2013

2009 Vintage: "Rich and round, with dried apricots and vanilla aromas leading to a palate with very ripe, concentrated tropical fruits, a touch of nuts and plenty of toasty barrel character." Sommelier Wine Awards 2013, Judges Comments

2008 Vintage: "... was sourced from pre-phylloxera Verdejo vines and fermented and aged for 8 months in new 500 and 600-litre French oak barrels. It offers up toasty aromas along with enticing spice notes from the oak. Peach, tangerine, and tropical elements lead to a savoury, plush wine with precision balance and a lengthy, fruit-filled finish. Drink this outstanding Verdejo over the next 3-4 years." 91 points. Dr Jay Miller, Wine Advocate (195) 30th June 2011

2007 Vintage: Rated 5 stars "Succulent, ripe apricot and mineral-toned fruit from granitic soils with added texture from nine months in oak. 2007 was a very fresh year; it was also the first year of a stylistic change and this shows much more elegance. Drink now - 2013.19/20." Sarah Jane Evans MW, Decanter, July 2010

2007 Vintage: "...is 100% Verdejo fermented and aged for 8 months in French oak. Light gold coloured, it exhibits an alluring nose of vanilla, honey, baking spices, pear, and melon. On the palate the oak is nicely integrated while contributing to the wine's creamy texture. Layered, rich, and long, this superb rendition of Verdejo will drink well for another 2 - 3 years." 92 points. Robert Parker's Wine Advocate Issue 188, 27th April 201

## Awards

2011 Vintage: Wines from Spain Awards 2014 - 'Top 102' Wines & 'Best Premium White' Champion

2010 Vintage: Guia Penin 2014 - 95 points & also rated one of the 'top 10 white wines in Spain'

2009 Vintage: Decanter World Wine Awards 2013 - Bronze

2009 Vintage: Sommelier Wine Awards 2013 - Bronze

2009 Vintage: Guia Penin 2013 - 94 points

2008 Vintage: Guia Penin 2012 - 97 points

2008 Vintage: New Wave Spanish Wine Awards

2011 - Top 116 Wines 2007 Vintage: Sommelier Wine Awards 2011 - Gold

2007 Vintage: Decanter World Wine Awards 2010 - Silver

2007 Vintage: New Wave Spanish Wine Awards 2010 - Top 119 Wines

2007 Vintage: IWSC 2010 - Silver (Best in Class)

**Other Info:**

Located on the left bank of the river Duero, this winery dedicates itself to the production of high quality white wines from their meticulously cared for vineyards, which were planted three decades ago in the district of La Seca, one of the most highly renowned areas of the region. Bodegas Naia work with old Verdejo vines planted according to the traditional gobelet system of training. Eulogio Calleja, an experienced oenologist with extensive knowledge of the region, is the man in charge of operations here.

The grapes come from 5 acres of ungrafted Verdejo vines planted in the 19th Century in a traditional, untrellised manner - all located in La Seca.

Barrel-fermentation, and 8 months ageing in all new, 500 litre, French oak barrels bring depth and complexity to this sophisticated wine.