

RUDA FERMENTADO EN BARRICA GALARDÓN ACCESIT AWARD IN AIRÉN POR EL MUNDO

Ruda Fermented in Barrel 2012 has achieved a second prize award at the second annual National "Airen by the World 2014" Contest. Wine competition officially recognized by the Ministry of Agriculture, Food and Environment. (Published in the Official Gazette of December 28, 2013).

The Wine Competition Awards "Airen the World" granted by Wine Connection rewards the quality of the best wines made from Airen variety, also known by other names like Lair, Manchego, valdepeñera, forcalla or forcayat.

Barrel Fermented Ruda has a very thorough development process. After determining the optimum time of collection, the grapes are de-stemmed and macerated with the skins, then extracting the juice to be introduced in new French oak barrels where it will make the fermentation and aging for 4 months in contact with its lees which are periodically removed to facilitate the oxygenation of the wine "battonage".

Noted for its bright pale yellow. The nose dominated delicate toasted and spicy, typical of the oak aromas. High aromatic intensity, with the presence of floral notes and white fruit. The palate is warm and structured, with an elegant, lingering finish.

A year full of awards

Up (89 points) and in the newspaper El Mundo (13.5 points) - This award consolation prize, the excellent scores achieved on the Wine Guide is added. All these references reinforce the good work of this young winery, which stands out as the first winery wines "infusion. Technique that seek out a better performance for skins and multiple aromatic advantages obtained with this method.

The winery, which is gradually increasing its sales network, has a capacity to produce 50,000 bottles of high quality and has a number of barrels of 50 units, 80 percent of French oak and other American. Ruda Vineyard wines are sold in the online shop of the winery (www.vinaruda.com) in the specialized portal Vinopremier (www.vinopremier.com) and El Corte Ingles in Madrid, although the outlets are growing exponentially, taking into account the interest you are collecting these new-style wines and the concept they want to promote.

