

Bodegas Maires Ademán 'Adalia' Verdejo 2018

| | REGION | D.O. Toro |
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| | GRAPES | 100% Verdejo |
| | VITICULTURE | Trained in the 'Goblet' form, these head-pruned bush vines have an average age of 30 years (30-60 year old) and hail from the wine-growing boundary of Adalia, in Toro, which is a sandy soil with some pebbles. Low yield around 4000 Kg / Ha. |
| | VINICULTURE | Cold pre-fermentation maceration. Aged on lees for 2 months, then aged in light toast French oak barrels for 2 months. |
| VERDĖJO | SOIL | Sandy with pebbles |

| TASTING NOTE | Clean, limpid yellow with glints of green colour. Medium intense aroma, touched by complex fennel and roasted herbaceous notes on the nose. Broad, silky and heart-warming acidity with exquisite balance and elegance on the palate. Rich and smooth with a long finish and slightly bitter aftertaste characteristic of verdejo grapes. |
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| FOOD PAIRING | An ideal accompaniment to salads, rice, brie, fish, pasta dishes, grilled vegetables, white meats and chocolate covered berries. It is also a perfect partner of Japanese and Thai food. |

The idea of Maires Winery and Vineyards came up in 2015 when two cousins joined together with the aim of resuming their winemaker ancestors' activity and thus be present in Toro Appellation of Origin. By the name of MAIRES, a family nickname that goes back to four generation of dedicated to the viticulture, Fernando and Pablo merge their professions with the illusion of carrying out a project that leads to a new way of understanding the wine: viticulture and communication.

Although Toro appellation of origin was created at the end of the 80s, the tradition of the Toro wines has its origin before the Roman settlement, as evidenced by the archaeological remains found in the area. Toro's fame was extended into the Middle Ages when royal privileges were granted for trade. In fact, the wine of Toro even reached the lands of the new world at the hand of Columbus in the discovery of America.

ADEMAN wines describe the essence of a family project that reflects the influence of the passage of time in viticulture, an adventure with constant discoveries that delight our senses. The gestures of each one of the bottles represent a stage in the life of the person. Through these gestures, we seek to represent a type of wine and a type of vineyard.