



# Nisia

## Authentic Verdejo: the Old-Fashioned Way

Bodegas Ordóñez works with exclusively ungrafted vineyards of Verdejo planted in the southeastern subzone of D.O. Rueda, the only part of the appellation that completely resisted phylloxera due to the sandy quality of the soils.

The philosophy of the winery is to produce authentic Verdejo the old-fashioned way, by working with traditional vineyard sites and using old school winemaking techniques.

Traditional dry farmed viticulture. Organic goblet trained vines (vaso system). Cultivated completely by hand. All of the vines used for Nisia are ungrafted, as this part of D.O Rueda is phylloxera resistant, due to the extremely sandy soils.

Extremely poor alluvial sandy soils from ancient riverbeds, with the presence of river stones.

Extreme continental climate. Due to the altitude, the highest in the appellation, there are drastic temperature fluctuations between day and night.

Hand-harvested and stored in small baskets. Fermentation in third use to neutral French oak puncheons and demi-muids (500-600L barrels, respectively). Aged 12 months sur lie with battonage.

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