

Labyrinthus Petra

PGI: Castilla-León Variety: 100% Verdejo

Organic Vineyard

Labyrinthus Petra is made with grapes from vineyards of organic production and low yields, to obtain the maximum expression of our indigenous varietal. The land where this old vineyard is located is the one that has traditionally been dedicated to the vineyard in Nava del Rey, due to its unbeatable conditions.

Wine Making

The grapes are hand-picked, selecting only the best fruits in the field. The elaboration is carried out in a century-old clay jar, with spontaneous fermentation and no temperature control, twelve meters deep, in our Inquisition winery. It is an organic wine in which our intervention has been minimal, to respect the characteristics of the vineyard from which it comes. It is a wine that has not been filtered.

Tasting Notes



In sight

Yellow with greenish rim.



To the nose

Herbaceous, hints of grapefruit peel, white flowers, dried herbs and fine lees.



To the mouth

Unctuous, balanced, mineral with certain bitter touches typical of the variety.



Gastronomy

Complex wine, with a high alcoholic content, optimal for white meat, game, fish, and any spoon dish.



Alcohol content: 14,7% vol.

Ph: 3,60

Residual sugar: 1,8 gr/L.

Total acidity: 4,90

Consumption period: 5 years

Consumption temperature: 8-10°