

2013 TEMPUS FUGIT A.D.C.

AGNES DE CERVERA
PRIORAT, CATALUNYA, SPAIN



THE WINE:

100% Verdejo from the Rueda area of Spain. The stony soils and warm summers create ideal conditions for the Verdejo grape. Cold fermentation and stainless steel aging create a crisp clean style but the “lees” staying in contact with the juice for 40 days creates a nice creaminess.

THE ESTATE:

Agnes de Cervera vineyards cover over 40 acres in the Priorat DOQ (Qualified Designation of Origin). They also have a small vineyard in the Rueda region planted exclusively to the Verdejo grape. The unique terroir, with its slate-like rock called ‘llicorella’ and steep sloped hills along with the warm, dry climate of the region create ideal conditions for the creation of world class wines. The winery has a respect for the environment and has shown this by the pesticide-free growing practices as well as allowing the vineyards to mingle with centuries-old olive trees and large areas of native woods.

~Tasting Notes~

Color: Honey-gold with slight gold highlights.

Aromas: Apricot, passion fruit and white peaches.

Flavors: Bright tropical fruit with notes of mandarin and whispers of mineral.

Food Pairing: Serve with Spanish seafood paella.

~Drink now through 2016~