

VEREMA TARDANA

Natural sweet wine from late harvest HARVEST
grapes 2024

Varieties: 100% Petit Manseng.

Harvest: Handpicked into 20kg boxes on October 14, 2024.

Production: The grapes were left to raisin on reed mats for 37 days, always under cover and with good ventilation to ensure optimal preservation. In this way, the volume of the grapes is reduced by more than half, concentrating the sugars, acids, and aromas. They were pressed on November 20, 2024, yielding a 35% extraction rate.

Fermentation: Long and gentle fermentation until it stops naturally, leaving a high level of the grape's natural sugars.

Aging: Aged in 225 L French oak barrels for 9 months.

Production: 797 bottles of 37,5cL each.

Packaging: 37,5cL bottles with an individual case.

Analysis:

Alcohol: 12% vol.

Total acidity: 8 g/L

pH: 3,30

Sugars: 220 g/L

Pairing suggestions: Blue cheeses, foie gras, cheesecake, fruit-based cakes, and desserts.

Serving temperature: Best served chilled, between 6-10 °C.

Tasting notes: amber yellow, dense, and bright. Dominant notes of honey and white fruits in syrup, with hints of apricot, ripe peach, quince, and dried fruits like raisins, alongside subtle toasted cream and nuts. The palate is rich and complex, featuring caramelized mango, ginger, marmalade, and citrus elements. Persistent and vibrant finish.

Awards and recognitions:

TimAtkin MW	Lleva 2024	Sweet Wine of the Year 2025	96 points.
Peñín '23		Vintage 2019	96 points.
TimAtkin MW		Vintage 2019	93 points.
Guia Especial ABC '22		Vintage 2019	96 points.

