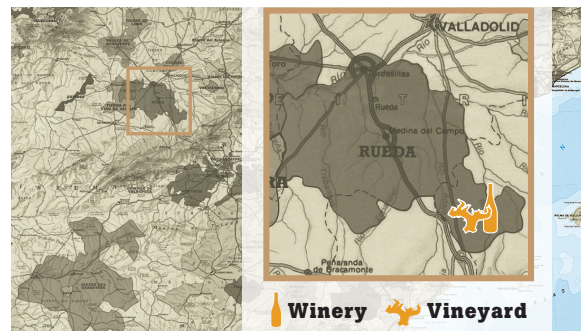


N I S I A

« LAS SUERTES »

BODEGAS ORDÓÑEZ S.L.
D.O. RUEDA

JORGE ORDÓÑEZ
SELECTIONS



History

Historically, D.O. Rueda is one of Spain's finest white winemaking regions. When the capital of Castilla y León was in Valladolid, the wines of Rueda (and those of Toro) were celebrated by the Spanish medieval court. The most important indigenous grape in Rueda is Verdejo, named for the green hue of the skins. For centuries Rueda produced quality Verdejo, but was annihilated by the phylloxera, which wiped out two thirds of the region's vineyards. When American rootstocks were selected for grafting, they were chosen for productivity, not quality. This focus on quantity over quality defined the region for much of the 20th century, until several important producers resuscitated the region's commitment to quality in the 1970's. Today, most of the region is focused on bulk wine from newer clones of Verdejo and Sauvignon Blanc. These vineyards are typically planted in the central part of the appellation, which is defined by extremely productive red clay soils. There are small pockets of extremely old, ungrafted vineyards of the original clones of Verdejo in the south-eastern part of the appellation. It is Bodegas Ordóñez's goal to find and champion these authentic vineyards.

Vineyard

Nisia Las Suertes is named after Finca Las Suertes – a 6Ha. parcel of ungrafted vines planted originally in 1886. This spectacular pre-phyllloxeric vineyard is planted with the original clones of Verdejo that are indigenous to Rueda. In many cases, bulk oriented vineyards will yield up to 15 tons per hectare – Finca Las Suertes yields 1 ton per acre. The incredible small berries and bunches produce wines with intense concentration, glyceric quality, and phenolic content which produce a serious, austere wine that marries perfectly with sur lie ageing. Rueda is located on the Spanish central plateau, so although this area is flat, it is planted at 850M. above sea level. These conditions yield wines with tremendous concentration but also with beautiful acidity. Nisia Las Suertes is one of the few wines in Rueda that champions the original qualities of the authentic Verdejo from Spain.

Winemaking

The grapes are hand harvested and rigorously sorted at the winery. Pressed in a small pneumatic press. The must is transferred to 500L & 600L French puncheons and demi-muids for fermentation. 30% of the large barrels are new and 70% are neutral. The goal is to age the wines sur lie, not impart oak character, as the sur lie ageing from these incredible grapes imparts a unique complexity and weight to the wine that is atypical for the region. These large format barrels allow the wine to age perfectly sur lie while preventing reduction to the gradual micro-oxygenation that the barrels provide. Sur lie ageing takes place for 9 months and the wine is lightly filtered before bottling.



Press

2015	92pts	Josh Raynolds	Vinous
2015	91pts	Thomas Matthews	Wine Spectator