

2013 Barco del Corneta Barco del Corneta

The 2013 Barco del Corneta is the first vintage Herranz has produced in her own facilities, with more space and working conditions. It is pure Verdejo from La Seca, within the Rueda appellation, but is sold as Vino de la Tierra de Castilla y Leon. The whole clusters are pressed in a vertical press and in 2013 some bunches were foot-trodden in the same baskets from the press, as they realized it was faster than using the press! No malo for the whites, which are barrel-fermented with indigenous yeasts. Despite being fermented and aged in barrel there is no trace of wood whatsoever in the nose. In this catastrophic vintage for this region, she discarded half of her grapes to produce a clean wine that smells of the Verdejos of yesteryear – hay, freshly cut grass, bay leaf, with citric undertones and a bare hint of pineapple despite being fermented with indigenous yeast. The advantage of this vintage is that the wines have more acidity than the average and are fresher and more focused. The palate is medium-bodied and, with its three grams of residual sugar, feels quite round, with good balance between sweetness, bitterness (a characteristic of the grape) and acidity. This is quite soft, gentle, and easy to drink, with a clear chalky mi...

- Luis Gutierrez (August, 2014)

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The 2012 Barco del Corneta is pure barrel-fermented and aged Verdejo, subtly aromatic with notes of apples and hay together with some creamy notes intermixed with toast-like aromas of the yeast, bread dough, cookies and smoky hints that remind me of some bottle-fermented sparkling wines, that add complexity. With time there is a floral component developing in the nose as the toast recedes. 2012 was not a cold year by any means, but the wine is fresh, and, dare I say it, with the old Rueda typicity that is nowadays so hard to find. The palate is medium-bodied, round, and lush, with a soft texture, marked flavors and good length. Drink now-2015.

Attention, this is one of the most interesting new names in the Rueda region, a small one-man winery, in this case one-woman winery, as this is the personal project of Beatriz Herranz who was born in La Seca and after stints in the Sierra de Gredos, where she started La Fabula, she's gone back and focused on her Verdejo vineyard in her village. 2010 was her first vintage, but it's only in 2012 she it reached the 3,000-bottle mark and production figures have jumped to 9,000 bottles in 2013, all from her Verdejo vines planted in 2008 in La Seca. She was selling some grapes in the past but ...

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