

## Prius de Morana - Solar de Munosancho

**Solar de Munosancho** is born by its current Technical Managers, **Carlos Gonzalez Huerta**, strong early call to grape and wine-growing. Realizing the promising future of the region and grape growing, influenced him to choose Oenology studies in addition to his Chemistry degree.

From 1992, in view of the growing importance of the grape and wine-growing sector in Castile and Le<sup>n</sup>, and particularly in Valladolid, he gained support from his family and established Bodegas Solar de Munosancho, which was named after his home town, **Munosancho**. In addition, his initial idea of establishing a winery in La Seca took shape thanks to his brother, Jesus.

This winery is under the Appellation of Origin of Rueda and is dedicated to making red wines (*crianzas* and *reservas*) and whites (young and barrel-fermented wines). Its prestigious wines **PRIUS DE MORANA** are just clear examples of these great vineyards.

### Characteristics of the Region of Rueda

The Rueda region of Castilla y Leon has a remarkable history. What was once called "Tierra de Nadie" (Nobodys Land) because it was the battleground between Christians and Muslims, now competes as the home of the finest white wines of Spain for which its flat landscape, with soils rich in iron and limestone, and its four season continental climate provide favorable conditions. For centuries, the region produced mainly oxidative, aged, fortified wines made with the native *Verdejo* grape and the *Palomino* of Jerez. After being struck by phylloxera in 1909, the region struggled for half a century to regain its reputation. Then, in 1972 Marques de Riscal established a winery in Rueda with the aim of producing a white wine of the same caliber as Rioja's reds. With the spread of modern styles of white wine vinification that this inspired, Rueda soon became a leading source of fresh spicy whites made not only from *Verdejo* grapes but from *Viura* and *Sauvignon Blanc*.



**Prius de Morana** 100% Verdejo, estate grown in the Region of Rueda in North Central Spain. The Chalk Soil and white rocky vineyards are natural growing conditions for this radiant white. 8 days of cold maceration, then fermented with natural yeasts give this wine wonderful aromas from the skins. Stainless steel aging then bottled, Prius de Morana Verdejo has wonderful aromas of white peach, and melon, with hints of minerality.

**Tasting Notes:** A wine of a gorgeous straw yellow color with greenish glints, radiant, luminous and brilliant. It delivers elegant, clean and intense aromas of fennel, with herbaceous notes of mint, vegetables notes of box and fruit notes of green apple. A very fresh wine with a round and voluptuous palate entry, subtle and elegant freshness, delicious length and marked character. The aftertaste is intense, tasty with a lingering flavor of Verdejo variety.

**Suggestions:** Serving temperature should always fall within the range of 15 - 17°C (52-59°F). It pairs up well with sea food, fish, salads, marinade meat, rice dishes and fresh cheeses.

**Production:** 50,600 bottles of 750ml

### Analysis:

Alcohol strength	12.5% Vol.
Total Acidity	5,1 g/l
Volatile acidity	0,26 g/l
pH	3,16
Total SO2	88 mg/l
Sugars	1,6 g/l

