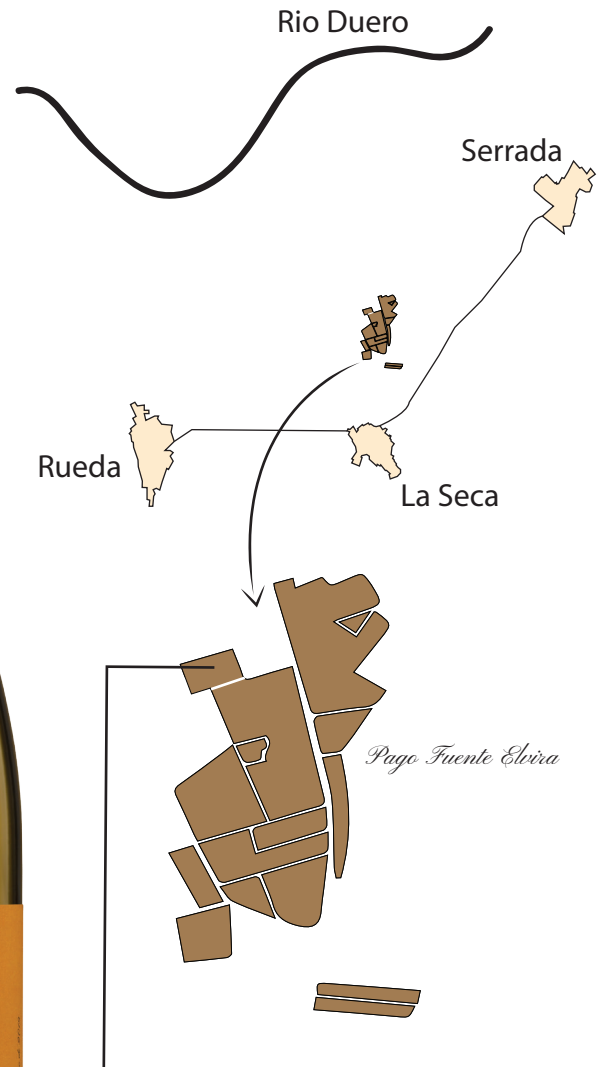




BODEGAS VISEDOS  
PEDRO ESCUDERO  
FAMILIA

## Vineyards



## Concept

BESTIA PARDA embodies an attitude that is sometimes at odds with the way of understanding wines and varieties, whatever they may be. No more constraints or pigeonholing wines under rules or regulations that limit its potential. The grape is a 'living being' that expresses itself, and as such, we must approach it with an open, unbiased mind.

## Winemaking

**Grape harvest:** Manual daytime. Sorting of grape clusters in the field.

**Fermentation** with wild yeast (from the grape itself) in 250 and 450-litre barrels for 7 to 8 months. 100% French oak and specially toasted for this wine. **Maturation** in a vat with its own lees for approximately 1 year and subsequent bottling, resting in the bottle for an amount of time determined by the Winery (from 6 to 8 months depending on the development of each vintage).

Very lightly filtered.

## Tasting Notes

Our 'Reservado' 100% verdejo white has nothing to do with the concept that 'fruit should prevail over wood'; we cannot overlook the latter as a principal agent whose best expression is difficult to find. This wine pays close attention to the aspects that good woods contribute to wines and that are widely associated with fruit. Atypical indeed! But as its name suggests, it is irreverent and untameable when it begins to breathe, and we are the ones who set the limits, without any preconceptions.



Vines: Pago De Fuente Elvira (La Seca)  
Parcela - El Cuadro - 1,50 ha .750 m altitude.

Variety: 100% Verdejo

Our Verdejo grape grows in pure soils with a rocky surface and a clayey underlay.

we carry out traditional viticulture that is completely chemical-free. As always, these organic viticulture methods are used to naturally preserve the grapes,

Cultivated on trellises with double guyot pruning by hand (without pre-pruning).

Average Production: 2.500 / 3.500 Bot