



Rueda

Hermanos del Villar



Proprietor: The del Villar brothers founded Bodega Hermanos del Villar in 1995, with 247 acres of vines in the town of Rueda. Their most widely planted grape varieties are: for white – Verdejo, Sauvignon Blanc, Viura (also known as Macabeo) and for red –Tempranillo.

Winemaker / Vineyard Manager: Pablo del Villar Igea

Location: In the town of Rueda within the Rueda DO (Zone 2), in northwestern Spain, southwest of Ribera del Duero at 2,359 ft in altitude.

Wines Made: Ipsum Rueda, Oro de Castilla and Oro de Castilla Barrica

Climate: The average temperature between April and October is 61.4° F. This Continental climate, bring cold nights/hot days and moderately low rainfall levels (16.4 inches per year), provides grapes with a longer ripening period. The higher altitude ensures cooler nights, which is a key to acid retention. This results in wines of greater complexity and greater aromatic intensity, that are fresh and crisp. *Temperatures in Rueda are slightly warmer and rainfall is 1 inch lower than in Ribera del Duero. Harvest in Rueda usually takes place in early September.*

Soil: The unique soil profile is distinct from other vineyards in the region. A deep layer of river stones with sand, provides good drainage and a dry-healthy environment for grapes to ripen. The subsoil is composed of limestone and clay, retaining moisture for the vines, even during the dry, active growing season. The soil's excellent heat retaining properties keeps the vine warm, continuing the ripening process through the cool nights. Poor in organic matter, gives lower yields, increasing flavor intensity.





What makes Hermanos del Villar wines unique? 1) The innovative and brilliant Pablo del Villar's tireless efforts to make the BEST wine possible, through innovative vinification techniques such as battonage in Stainless Steel tanks of 5,000 lit. 2) Unique soil profile of these terroir driven wines. 3) Fermented with the natural occurring yeasts from their own grapes 4) *Nighttime harvesting* maintains freshness while minimizing oxidation. 5) Vines are over 30 years old, producing lower yields, 5 to 10 clusters per vine.



There are 18,775 acres of vines in Rueda



The gravel topsoil makes these wines unique and different among its Rueda neighbors.

	Gravel = ▽ PH = Acidity ▲
	Sand = ▽ PH = Acidity ▲
	Limestone = ▲ PH = Acidity ▽
	Clay = ▲ PH = Acidity ▽

Soil profile of Bodega Hermanos del Villar: gravel and sand on the surface and its subsoil is limestone and clay.

BREAKDOWN OF VINEYARDS

NAME OF VINEYARD	ACRES	AGE OF VINES	GRAPES	SOIL	ALTITUDE	SLOPE
VERDEJO PARCEL	150	30	VERDEJO	GRAVEL, SAND, LIMESTONE /CLAY	2,359 ft	1%
VIURA PARCEL	47	25	VIURA	GRAVEL, SAND, LIMESTONE /CLAY	2,359 ft	1%
SAUVIGNON BLANC PARCEL	20	10-15	SAUVIGNON BLANC	GRAVEL, SAND, LIMESTONE /CLAY	2,359 ft	1%
TEMPRANILLO PARCEL	30	20	TEMPRANILLO	GRAVEL, SAND, LIMESTONE /CLAY	2,359 ft	1%