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Basa 2019

Rueda, Spain

ESTATE

Telmo Rodríguez is one of Spain's pioneer winemakers, advocating native grape varietals tied to the climates and conditions of their sites, and making world-class wines from undiscovered as well as known regions. Perhaps most impressive, while Telmo Rodríguez makes rare and limited wines of astonishing character and quality, his everyday wines have been equally praised, and widely recognized for the tremendous value they offer.

WINE

Basa is one of the pioneering wines to show the expression of a grape variety, the "Verdejo" that adapted to a continental climate, giving rise to a direct, fresh and expressive wine. This refreshing blend of the native varieties Verdejo and Viura from Rueda has, year after year, been named one of Spain's and the word's value white wines The intense floral aromatics, freshness and wonderful texture are the result of the high elevation plantings in lime and gravel soils, with good drainage. The wine derives its name from its red counterpart Baso, itself named after the country's ancient "baso" (gobelet)-shaped bush vines.

VINEYARD

The fruit for Basa is sourced from different areas of the Rueda DO – La Seca, Serrada, Pozeldez and Foncastin. Soils: Gravel from fluvial terraces, erosion slopes and glacis.

Farming: All suppliers practice sustainable farming. Vine training is a mixture of bush vine and cordon

WINEMAKING

Variety: 90% Verdejo, 10% Viura

Fermentation: Fermentation and maturation takes place in INOX stainless steel tanks for several months and is bottled in January following the harvest.

Alcohol: 12.5%

VINTAGE

2019 was a dry year. Apart from a notable reduction in yields, this had a very positive impact on the sanitary state of the vineyards. The extraordinarily healthy grapes were transformed into wines of high concentration and quality.





"Pale, green-tinged yellow. Fresh citrus fruits, succulent herbs and white flowers on the incisive, mineral-accented nose. Taut and energetic on the palate, offering juicy Meyer lemon and green apple flavors that slowly put on weight with air. Finishes on a repeating mineral note, with very good persistence and lingering fennel and lemon pith qualities." - J.R. 1/2021