



LIMITED EDITION EARLY HARVEST VERDEJO 2025



What do the first grapes to be harvested taste of? Naturally curious, we decided to select some vineyards to harvest a bit earlier. That was the start of our Early Harvest Limited Editions, and with them, a fresher, lighter delicate style, with lively acidity and herbal aromas.

D.O.

Rueda.

D.O.

Verdejo.

90

Tim Atkin

TERROIR

Vines selected from our Rueda Las Amedias vineyard. The soils are poor, with little organic matter and gravel, which helps aeration and drainage. An extreme continental climate and located at over 700 mts altitude.

2025 HARVEST

A very cold winter with temperatures below 0 and fog. Spring brought rain and frost, creating ideal conditions for diseases such as downy mildew, which affected yields in the region. The summer was hot, with prolonged heatwaves throughout August. Harvest began on September 1st, picking the first Verdejo grapes intended for our "Early Harvest," aiming for the fresh and delicate style of this wine.

WINEMAKING

No cold maceration prior to fermentation so as not to extract aromas that were too green. Fermentation takes place in stainless steel vats at a low temperature (13°C), so preserving the finest most delicate aromas. Working with the lees for 4 months in concrete vats, with very gentle stirring so as not to lose the residual dissolved CO₂, which allows us to maintain a fresh sensation in the mouth, but with no fizziness, and to achieve greater complexity. Use of inert gases during the entire process.

STYLE

A wine with refreshing acidity and a delicate profile, featuring low alcohol. Its intense green fruit aromas, along with floral notes such as orange blossom and jasmine, make it a subtle wine, bringing together a palette of perfectly balanced herbaceous notes.

PAIRING

All kinds of appetizers, white cheeses, and even sushi.

CONTAINS SULPHITES

