



VERDEJO 2025

Guided by our innate curiosity, in 2016 we arrived at the Rueda Designation of Origin, where we discovered extraordinary potential for creating a great white wine: fresh, aromatic and with a marked gastronomic vocation.

D.O. VARIETY

Rueda.

Verdejo.



TERROIR

The vineyards are located on our Las Amedias estate and on other nearby estates. The soils are poor, with little organic matter and gravel that facilitates aeration and drainage. Altitude above 700 metres.

2025 HARVEST

The cycle in Rueda began with a very cold winter, with sub-zero temperatures and fog. Spring was characterised by rain and even frost, which created the perfect conditions for diseases such as mildew, affecting production in the area. Summer arrived hot, with prolonged heatwaves during August. The harvest began on 1 September and lasted for four weeks, one of the longest compared to other years. Finally, grapes of excellent quality and in perfect health were obtained.

PREPARATION

After selection in the vineyard, some of the grapes that arrive at the winery undergo cold pre-fermentation maceration to achieve greater aromatic complexity. Fermentation takes place in stainless steel tanks at 15-17 °C to extract a wide range of aromas without losing freshness. The wine is then left on its lees for 6 months, with periodic stirring, which gives it structure on the palate and makes it a gastronomic wine, while maintaining the typical characteristics of the variety.

STYLE

This wine is full of nuances, with a strong presence of citrus fruits such as grapefruit and stone fruits such as apricot. Notes of flowers and fennel also enrich the aromatic palette. It is an intense and straightforward wine with a structured palate.

PAIRING

Versatility of dishes, such as creamy or blue cheeses, fish, seafood and grilled white meats.

CONTAINS SULPHITES

