



VERDEJO FRESCO 2025



Verdejo Fresco is the most laid-back expression of Rueda. Light and vibrant, it invites you to enjoy the present moment with friends and let the conversation flow, glass by glass, with total ease.

D.O.

Rueda.

VARIETY

Verdejo and Sauvignon Blanc.

TERROIR

The vineyards are located on our Las Amedias estate and other nearby plots. The soils are poor, low in organic matter, and gravelly, which facilitates aeration and drainage. Altitude above 700m.

2025 HARVEST

The cycle in Rueda began with a very cold winter featuring sub-zero temperatures and fog. Spring was characterized by rain and even frosts, creating perfect conditions for diseases like mildew and impacting regional production. Summer arrived hot, with prolonged heatwaves throughout August. Harvest began on September 1st and extended for four weeks - one of the longest compared to other years. Ultimately, grapes of excellent quality and perfect sanitary condition were harvested.

WINEMAKING

The vinification of the Verdejo Fresco varieties takes place in stainless steel at 14–15 °C, using the first free-run musts of the vintage to preserve their varietal character. After fermentation, a blend of 85% Verdejo and 15% Sauvignon Blanc is crafted. The blend remains solely on the Sauvignon Blanc lees for 2 months, bringing freshness, tropical notes, and an appealing, fluid profile. It is the first wine of the year to hit the market.

STYLE

Crafted from first free-run must and the union of Verdejo and Sauvignon Blanc, it offers a fresh, aromatic, and easy-to-enjoy profile. Pale yellow and bright in color, with tropical notes, herbal nuances, and a fresh, smooth finish that reflects the natural harmony between both varieties.

PAIRING

An ideal companion for appetizers, soft cheeses, or any Mediterranean dish.

CONTAINS SULPHITES

