

Valdecuevas

VERDEJO

RUEDA
DENOMINACIÓN DE ORIGEN

GRAPE VARIETY

Verdejo

A.B.V. 13,5% Vol.

Total Acidity 5,7 g/l Tartaric ac.

pH 3,2

DESCRIPTION

Elegant & Classy style Verdejo white wine. Elaborated with 100% Verdejo grapes from our oldest vineyard "Pago de la Pardina" with very low yields. This vineyard has pebbled soils which favors maturation and balance in our harvest.

SERVING TEMPERATURE

Keep in a dry and cool place. Serve at 6°C to 8°C.

TASTING NOTES & FOOD PAIRING

Bright straw yellow color with hints of green.

Notes of stone fruit (apricot & peach) first appear, followed by herbal notes (fennel). Highly aromatic, fresh and quite enjoyable. Great mouthfeel, balanced acidity, persistent and long.

Pairs great with fish, seafood, salads and chicken.



CHARACTERISTICS

Work starts in the field, with pruning, thinning and defoliation to ensure quality bunches. Mechanical night harvest at the optimum level of ripeness. During the elaboration in the winery we always seek to preserve the typicity of the Verdejo variety, with controlled macerations and fermentations. A further aging on lees during 3 months for roundness.

We carefully work each step of the elaboration process to obtain the best quality and taste of this classic Valdecuevas Verdejo.

CLIMATOLOGICAL FEATURES HARVEST 2024

The weather had a very positive impact on the 2024 harvest in the D.O. Rueda.

Rainfall arrived at critical times, ensuring the necessary water for optimal vine growth, while higher-than-usual average temperatures allowed slow and even ripening of the grapes.

This resulted in a perfect balance of sugar and acidity. Moreover, sanitary conditions were outstanding, with no significant issues from pests or diseases, ensuring excellent grape quality.

These unique conditions highlight the region's potential and have produced a vintage distinguished by its remarkable balance and character.

