

Verdejo
A WHITE WINE TO ENJOY AS YOU LIKE

2025

D.O.
RUEDA

GRAPE VARIETIES

100% Verdejo.

PREVAILING CLIMATE

With a strong Continental influence, the climate is ideal for the proper ripening of this variety, producing fresh, intense wines with great finesse and elegance on both the nose and palate.

VINEYARDS & YIELDS

Wine sourced from our own vineyards surrounding the winery. Verdejo is the predominant variety in our estates in Serrada (102 ha) and La Seca (23 ha), two villages with a long-standing tradition and recognized quality within the Rueda Designation of Origin.

SOILS

The estate sits on poor soils, mostly gravelly and typical of Rueda, strongly influenced by the ancient fluvial formations of the area.

HARVESTING

The grapes are harvested during the night at cool temperatures in order to preserve and maximize their organoleptic qualities and avoid oxidation.



Tasting notes

An elegant, subtle nose that unfolds aromas of white fruits with delicate citrus notes. Fresh and broad on the palate, the lively, flavourful fruit reveals balance, freshness and a fine touch of grapefruit that brings a pleasant persistence.

It vividly reflects the elegance and complexity we strive for.

VINIFICATION

Throughout the entire process, our aim is to preserve the maximum quality of the grapes we have cultivated all year, ensuring impeccable sanitary conditions from the outset. Harvesting takes place at night, with careful protection during transport and cooling at the winery before a gentle pressing is carried out in an oxygen-free environment to avoid oxidation. We work with low pressing yields and minimal pressure to extract only the most floral and appealing nuances of the grapes, avoiding any herbaceous or bitter notes. Fermentation is conducted at controlled temperatures between 15 and 17 °C. Each plot of the estate is vinified separately and kept apart until the final blend, determined by the quality tasting of the vintage. The wine remains on its fine lees for several weeks, undergoing meticulous refinement work until the moment of stabilization and final bottling.

TOTAL TIME IN BARREL

No barrel ageing.

AGEING IN BOTTLE

It does not require additional bottle ageing as it is marketed in its full youth to enjoy the freshness and liveliness of the first two years.

WINEMAKER

Carmen Blanco Martín.

Serve at: 6-8° C.

Alcohol content: 14% Vol.

Wine suitable for
vegans

