



Oro de Castilla Verdejo

D.O. Rueda

Varieties

100% Verdejo.

Type of wine

Young white wine aged on lees.

Analytical parameters

Alcohol: 13.2 %, Acidity: 5.7 g/l, Sugars: 1.9 g/l, Volatile acidity: 0.23 g/l, Free SO₂: 19 mg/l

Winemaking

Night harvest at temperatures below 15°C, skin cryomaceration to extract varietal aromas under an inert atmosphere. Gentle pneumatic pressing, followed by natural settling of the must at low temperature. Low-temperature fermentation with indigenous yeasts to reveal the varietal aromas of Verdejo without external modification.

Aging on the fermentation lees for at least 4 months to achieve greater volume and personality.

Tasting notes

Color: Pale yellow with greenish highlights

Nose: Intense aromas of white fruit (pear, banana, peach), freshly cut grass, balsamic notes, citrus (grapefruit) and mineral nuances

Palate: Full-bodied with good persistence. Fresh, well-integrated acidity. Characteristic slightly bitter, aniseed finish. Fullness and freshness combined with persistence, with tropical and mineral notes and excellent balance