



Organic Parcela 40 D.O. Rueda

Varieties

100% Verdejo.

Type of wine

White wine fermented in French oak barrels on its lees.

Analytical parameters

Alcohol: 13 %, Acidity: 6.22 g/l, Residual Sugar: 1.6 g/l

Winemaking

100% organic old-vine Verdejo from plot no. 40 (organic farming), located in the higher, stony area of the village of La Seca. The must undergoes cold maceration with the skins for 8 hours at 7 °C, enhancing the characteristic aromas of Verdejo. Fermentation is carried out at temperatures between 14 and 16 °C, helping to preserve and intensify the unique expression of this variety. After fermentation, the wine remains in contact with fine lees in stainless-steel tanks, reinforcing its structure by providing fatty acids and a broader, more glyceric mouthfeel. The wine is stirred by bâtonnage every 7 days.

The grapes used for this wine come from vineyards located near the villages of Serrada and Rueda, in the heart of this white wine region, widely regarded as the finest area of the Rueda appellation. From the 80 hectares available, only some of the best vineyards and grapes growing on poor, stony, well-drained soils have been selected.

Tasting notes

Color: Very bright straw-yellow.

Nose: Fresh, refined and aromatic, with notes of tropical fruit followed by melon, alongside mineral and floral nuances.

Palate: Impeccable acidity with depth and volume, leading to a long, pleasant finish.

Food pairing

Fish and seafood dishes, with or without sauce, rice and pasta.