



## Rueda Parcela 22-66

### D.O. Rueda

#### Varieties

100% Verdejo.

#### Type of wine

White wine fermented in French oak barrels on its lees.

#### Analytical parameters

Alcohol: 13.5 %, Acidity: 5.48 g/l, Residual sugar: 1.7 g/l

#### Winemaking

100% Verdejo from old vines, grown in the high, stony areas of La Seca, specifically parcels #22 and #66. La Seca is widely recognized as the premium zone of the Rueda DO.

The must is cold-macerated with the skins for 8 hours at 7°C to enhance the distinctive Verdejo aromas. Fermentation occurs at 14-16°C to preserve and intensify the unique character of the grape. Afterwards, the wine remains in contact with fine lees to enhance structure, providing fatty acids and broader, more glyceric sensations on the palate.

Between 5-10% of the wine (depending on the vintage) ages on lees in new French oak barrels for 3-4 months to gain structure and intensity. From the 80 hectares managed by Bodegas Val de Vid, the best parcels on poor, well-drained soils are selected.

#### Tasting notes

Color: Bright straw yellow.

Nose: Fresh, with subtle tropical aromas, floral notes, fruits such as melon, mineral hints, and great intensity.

Palate: Round, dominated by tropical fruits and citrus notes. Perfectly balanced acidity, exceptional depth and volume, with a broad and persistent finish.

#### Food pairing

White and oily fish, pasta or rice dishes, as well as white meats.

## Awards

- 92 Pts. Vinous - 2025 (USA)
- 92 Pts. IWC - 2025 (UK)
- MundusVini Gold - 2025 (Germany)
- 91 Pts. Tim Atkin - 2022 (UK)