



DESCRIPTION

50% of the vines are grown organically. The high adaptability and the excellent acidity of this grape ensure an ideal fermentation and ripening on the yeast in French oak barrels. The colour of the wine is pale gold and it has complex and elegant aromas. In the mouth it is blissful, with a background of fine yeast, nuts and notes of roasted wood.

VINIFICATION

Wine made from carefully selected Verdejo grapes from old, bush vines, 40-120 years old, grown in the districts of La Seca and Segovia. The wine is aged for 9 months on its yeast in French oak barrels of which 15% are new.

AWARDS

2021 - Guía ABC : 94/100

ADDITIONAL INFORMATION

Grape variety: Verdejo
Brand: Marqués de Riscal
Country: Spain
Area: Rueda
Color: White
Category: Wine
Flavor profile: Intense, Round, Full Bodied