



DESCRIPTION

The Montico region of Rueda (vineyards over 40 years) is a typical poor, stony, gritty-soiled terroir which is ideal for producing the highest quality Rueda Verdejo varietal wines. The wine has a Greenish-yellow colour. The nose has a marked Verdejo varietal aroma with medium intensity and hints of fennel, herbs, white blossom, pear and peach. It has a fresh, blissful, very smooth mouth-feel, with a long, round finish. Its good acidity together with a period of aging on its finest lees helps to keep its fresh taste longer and preserves all its aromatic complexity. This wine does not aim to impress with a powerful nose, but rather reveals a more elegant, complex varietal character. These are wines which can still be enjoyed even 24-30 months after the harvest.

VINIFICATION

The grapes are hand picked. Fermentation takes place with only indigenous yeast strains. Afterwards the wine remains in contact with its fine lees for at least four months of which 20% in French oak canes and 80% in stainless steel vats.

AWARDS

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ADDITIONAL INFORMATION

Grape variety: Verdejo
Brand: Marqués de Riscal
Country: Spain
Area: Castilla y León
Color: White
Category: Wine
Flavor profile: Intense, Juicy, Full Bodied