

MARQUÉS
DE RISCAL

VERDEJO ORGANIC 2023

100%*organic*

From the 2018 vintage onwards, all our estate owned vineyards have been certified as organic.

Marqués de Riscal are committed to making a wine with minimal intervention, with the aim of enhancing the varietal purity and reflecting the character of the terroir in this area of the Duero.

Respect for the environment, for the indigenous fauna and the ecosystem makes for a more sustainable cultivation and prolongs the life of our vines, guaranteeing the quality of our wines for the future.

Our levels of total sulphur dioxide do not exceed even 50% of the dose permitted for organic wines.

Our intention is to moderate the level of sulphites in our wines so as to be able to highlight the purity of the varietal aromas and the character of the terroir.

VARIETY USED

Verdejo 100%

ALC./VOL 13,10°

Total Acidity 5.60 g/l

pH 3.20

Sugar <2 g/l

FOOD PAIRING

This wine goes well with fish, shellfish, ham pasta, chicken and cold meats.

BEST SERVED AT

Between 8° and 10°C

TASTING NOTES

Bright, straw yellow colour. As you would expect from the Verdejo variety, this wine shows high aromatic intensity on the nose, with aromas of fennel, white flowers and hints of aniseed and fresh grass. Smooth and fresh on the palate, with a persistent finish, typical of the variety, long and pleasant. Altogether, this is a fresh and balanced wine.



CONTAINS SULFITES

HEREDEROS DEL
MARQUÉS DE RISCAL

FEATURES

Bodegas de los Herederos del Marqués de Riscal has 220 hectares of vineyard with an average age of 25 years which, among others, is planted with the indigenous Verdejo grape variety.

It is a versatile grape with plenty of character which adapts very well to the extreme conditions of the region, making it possible to produce fresh white wines or barrel-fermented white wines. Once the alcoholic fermentation has finished, the wine remains in contact with the lees in stainless steel tanks for between 1 and 2 months. The lees which are deposited at the bottom of the tank are moved weekly with nitrogen (bâtonnage).

After a short time of maturing, the wine will be bottled between the months of January and March following the harvest.

2023 VINTAGE

The mild temperatures during the period of dormancy of the vines, with a significant absence of frosts in the months of November and December, led to an early start to renewed growth activity. For this reason, minor frost damage was noted on 5 April in the phenologically more advanced vineyards. Later, in the zones in the DOP Rueda at a higher altitude, there was a frost on 17 May which caused considerable damage in the Segovia district, with a resulting reduction in yield in the affected plots.

The recuperation of the moisture levels in the soil during the autumn months was sufficient, but rainfall was scarce from January until the end of May. At this point, and until mid-June, there were a number of episodes of rainfall which meant intensifying the care of the vines to prevent possible outbreaks of cryptogamic (fungal) diseases. In addition, during the period of flowering-fruit setting, this rainfall was accompanied by cold days and strong gusts of winds from the north, which had a negative effect on fruit setting and the potential production of the harvest.

Temperatures in July and August were slightly above the seasonal average, while precipitation was non-existent during these months. Good indicators of ripening were observed, with balanced, healthy grapes, and the harvesting began on 22 August, that is, ten days earlier than the norm in recent years. During those initial days of the harvest, a final heatwave made it necessary to harvest the parcels very carefully and selectively, depending on their state of ripeness. Further into the harvest, on 3 September, there was a heavy storm which interrupted picking but which had a positive effect on the end of ripening in the later-ripening vineyards, so that this campaign obtained contained yields and grapes with an optimum state of health and of quality.

AWARDS

Mundus Vini 2024
Gold

Premios Ecovino 2024
Gold