

MARQUÉS
DE RISCAL

LIMOUSIN

GRAN VINO DE RUEDA

2024

D.O. Rueda

VARIETY USED

Verdejo

ALC./VOL	13,70°
Total Acidity	6,2 g/l

pH	3.10
Sugar	<2 g/l

AGEING

Aged for 8 months on the lees in 600-liter French oak foudres and concrete eggs

FOOD PAIRING

This wine goes well with fish in sauce, white meat, even with sauces which are not too strongly-flavoured, roast lamb, chargrilled vegetables and pulse dishes.

BEST SERVED AT

Between 9° and 12°C.

TASTING NOTES

Wine with a pale golden colour, complex and elegant. On the palate it is smooth with a good base of fine lees, dried fruit and hints of toasted wood.



FEATURES

100% Verdejo from vineyards over 50 years old in the areas of La Seca and Rueda, as well as pre-phyloxera vineyards on ungrafted rootstock over 100 years old in Aldeanueva del Codonal, Aldehuela, and Moraleja de Coca in the Segovia region.

Hand-harvested in small crates and whole-bunch pressed without destemming, following a double selection process of clusters and individual berries. This minimizes oxidation of the must and preserves all the aromas, color, and freshness characteristic of this variety. After a light must clarification, fermentation takes place in 600-liter French oak foudres, followed by lees aging lasting approximately 8 months. Weekly bâtonnage during the first 3 months, and then as required depending on the evolution of the wine

2024 VINTAGE

Similar to the previous season, winter temperatures were mild, with only a few notable frosts occurring in late December and January.

The growing season started early, with the first vineyards showing budbreak during the last week of March. However, after nearly a month of development, a frost on April 23 caused significant damage in many areas within the Denomination of Origin. In higher altitude zones (such as the Segovia region), many vineyards experienced a total loss of the harvest, while in lower-altitude areas, production reductions varied widely, depending on factors such as soil type or plot topography. May and June were slightly cooler than usual, while July and August were warmer.

Precipitation was abundant throughout the dormancy period, ensuring sufficient water availability to support the beginning and early stages of the vine's active growth cycle. May and June were also rainy, and combined with temperatures favorable for the development of fungal diseases, vineyard care had to be intensified to maintain excellent crop health. In July and August, rainfall was almost nonexistent until the end of August, when two rain episodes helped improve the final stages of grape ripening. Harvest began on August 29 and lasted 30 days. September temperatures were mild, with a significant difference between daytime and nighttime temperatures. These conditions optimized ripening and enhanced grape composition, providing the potential to produce balanced wines that reflect the character of their terroir