

MARQUÉS  
DE RISCAL  
**LIMOUSIN**  
GRAN VINO DE RUEDA  
2023  
D.O. Rueda

**VARIETY USED**

Verdejo

**ALC./VOL** 12,75°  
Total Acidity 5,9g/l

**pH** 3.15  
Sugar <2 g/l

**AGEING**

Fermentation and ageing on lees for 6 months in 600 litre vats made of French oak

**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.

**AWARDS:**

Tim Atkin Rueda Report 2025 - 96 points  
Mundus Vini Spring Tasting 2025 - Silver  
Guía Peñín 2025 - 91 points



**FEATURES**

100% Verdejo grapes from bush vines over 40 years old, from the highest terraces of the district of La Seca and ungrafted vines from the area of Segovia.

50% of the vines are already being grown organically. The high adaptability and excellent acidity of this grape allows for ideal fermentation and ageing on lees in French oak barrels.

Harvesting is performed manually into 15 kilo crates for the subsequent pressing of the whole grape, without crushing, after passing through a two-stage sorting table for the selection of bunches and of whole grape berries. In this way oxidation of the must is reduced to a minimum and all the aromas, colour and freshness, typical of this variety, are preserved. After light fining of the must, fermentation takes place in 600 litre vats made of French oak from 3 sources: Allier, Nevers and Vosges, followed by a period of ageing on lees which can last around 6 months. Weekly bâtonnage or lees stirring during the first 3 months and then depending on the evolution of the ageing process.

**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.