

# MARQUÉS DE RISCAL

## Verdejo SOBRE LÍAS FINAS

### 2025

#### D.O. Rueda

#### VARIETY USED

Verdejo

ALC./VOL	13°
Total Acidity	6 g/l
pH	3,12
Sugar	<2 g/l

#### AGEING

4 months ageing on fine lees.

#### 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

A bright, straw-yellow wine with classic aromas of fennel, aniseed, freshly cut grass and white flowers, typical of Verdejo wines from Rueda grown on the gravelly terraces of the Duero River. On the palate, it is long and creamy.

The richness provided by ageing on the lees significantly softens the variety's slightly bitter character, enhancing mouthfeel and the perception of sweetness. Its good natural acidity brings freshness to the overall profile and ensures excellent ageing potential in bottle.



CONTAINS SULFITES



HEREDEROS DEL  
MARQUÉS DE RISCAL  
Desde 1858

## FEATURES

Selected Verdejo grapes from the classic high-terrace soils of rounded river stones along the Duero River. Sandy and gravelly soils with excellent water drainage. Vines are always over 15 years old.

Regenerative agriculture practices aimed at increasing soil carbon levels, including the use of cover crops in alternating rows, natural organic fertilizers, incorporation of pruning residues into the soil, and very shallow, highly limited tillage. We also promote biodiversity in and around the vineyard through cover crops and the planting of hedges and shrubs along vineyard boundaries. This allows for natural insect pest control through predator populations that inhabit the vineyard environment. Our priority is to restore soil microbial life so that the wine fully expresses the varietal character and the unique personality of the Rueda terroir.

Night harvesting at low temperatures, gentle pressing and light clarification to obtain high-quality fermentation lees.

Fermentation at temperatures between 15–18 °C, followed by ageing on fine lees in stainless steel tanks after an initial racking to remove the heavier lees at the end of fermentation. The remaining fine lees are stirred once a week using nitrogen to protect the wines from oxidation. The fine lees contribute complexity, creaminess and greater length on the palate, while also allowing for improved preservation, stability and the harmonious evolution of the wine's aromas and colour.

Bottled from January/February following the harvest.

## 2025 VINTAGE

Temperatures during autumn and winter were slightly higher than average. Budbreak took place in the first days of April, and vine development was moderate during the initial weeks of growth. In the last days of May, extraordinarily high temperatures were recorded for this time of year, coinciding with the onset of flowering. High temperatures were also recorded in June, and during the first half of August maximum temperatures exceeded 38°C for several consecutive days.

Rainfall was significantly above average throughout the first quarter of 2025, resulting in optimal soil water recharge and ensuring adequate water availability during the early months of the vine's active cycle. The first half of May was particularly rainy, increasing the need for phytosanitary treatments due to the high risk of fungal diseases, with the first signs of downy mildew observed during this month. This disease led to a reduction in yield (varying depending on the severity of infection) without negatively affecting grape composition. Rainfall in June was slightly below average, and on July 4th a severe storm accompanied by hail occurred, with approximately 45 mm of rainfall recorded and damage of varying severity observed in many vineyards within the PDO area, significantly reducing final yields in the affected plots. Very little additional rainfall was recorded during the remainder of July, August, and September. Harvest began on August 26th, and during September minimum temperatures were particularly low, creating favorable weather conditions at the end of ripening. The vintage is characterized by reduced yields due to downy mildew and hail damage, together with optimal grape composition for the production of high-quality wines.