

MARQUÉS  
DE RISCAL

# VERDEJO ORGANIC 2025 D.O. Rueda

## VARIETY USED

Verdejo

**ALC./VOL** **13°**

Total Acidity 5,7 g/l

**pH** **3,17**

Sugar <2 g/l

## FOOD PAIRING

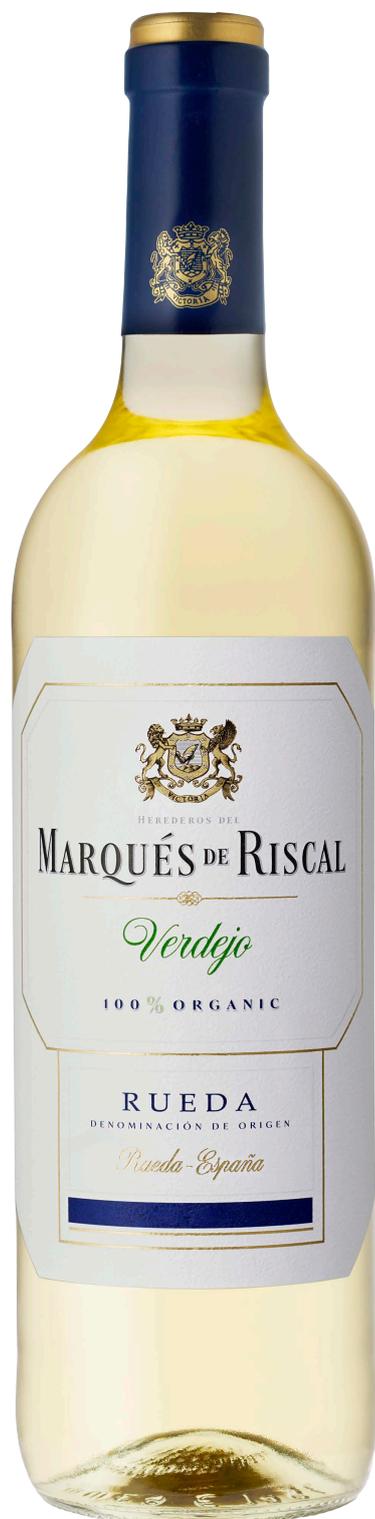
This wine goes well with fish, shellfish, ham pasta, chicken and cold meats.

## 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.



## 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.

## 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.

CONTAINS SULFITES

WINEinMODERATION  
ELEGIR | COMPARTIR | CUIDAR