

FINCA MONTICO

GRAN VINO DE RUEDA 2024

VARIETY USED

Verdejo

ALC./VOL 13,45°

Total Acidity 5.8 g/l

pH 3.20

Sugar < 2 g/l

AGEING

Aged for 8 months on the lees in stainless steel tanks, with 20% in French oak foudres and concrete eggs.

FOOD PAIRING

This wine pairs well with fish, shellfish, white meat, ham, pasta, chicken and cold cuts.

BEST SERVED AT Between 8° and 10°C

TASTING NOTES Greenish-yellow colour. Medium intensity on the nose with a marked Verdejo varietal aroma and hints of fennel, herbs, white blossom, pear and peach. It has a fresh, unctuous, very smooth mouth-feel, with a long, round finish. Good acidity together with a period of ageing on its finest lees will allow it to stay fresh over time and preserve all its aromatic complexity. This wine does not seek to impress with a powerful nose, but to reveal a more elegant, complex varietal character. These are wines which can be enjoyed even 24-30 months after the harvest.



FEATURES

100% Verdejo from a vineyard over 50 years old, located on one of the highest terraces of La Seca. Harvested by hand in small crates and pressed as whole clusters without destemming.

Upon arrival at the winery, the grapes are cooled in chambers before undergoing a double manual selection process: first of whole bunches and then of individual berries. The whole grapes are then gently pressed under an inert atmosphere, yielding a low amount of must but of the highest quality. The must is lightly settled and then allowed to ferment exclusively with its indigenous yeasts. This particularity imparts greater aromatic personality and originality to the wine.

After fermentation and a first racking, the wine remains in contact with its fine lees. These lees, or inert yeast cells, are stirred into suspension with nitrogen at least once a week. This ageing on fine lees promotes the release of compounds that enhance the body, creaminess and complexity of the wine, while also improving its aromatic stability during bottle ageing.

This style of white wine, although not barrel-fermented, retains its freshness and youth for a longer period of time, while preserving its full varietal character.

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.