TINDAL
WINE MERCHANTS

Verdejo DO Rueda, Val de Vid

Rueda, Spain



Product code	LU12ZZWC
Grapes	Verdejo
Country	SPAIN
ABV%	13
Case Size	6
Closure Style	Cork
Producer	Bodegas Val De Vid
Vintage	2025

Vegan Vegetarian

VAL DE VID
BODEGAS Y VIÑEDOS

Producer

Founded by José Antonio Merayo in 1996, Val de Vid is rooted in the stony plateau of north-west Rueda. The focus is on Verdejo shaped by altitude, diurnal contrast and regional clarity.

Tasting Notes

Colour: Medium intensity straw-yellow colour with deep green reflections. Bright and well presented. Nose: Intense, fleshy white fruit and yet it's tropical fruit that predominates. Touches of herbs (fennel), balsamic echoes and a marked aniseed-flavoured background emerges with notes of white flowers. Palate: Fresh, elegant smooth and well structured. Tasty, aromatic, with easy fore palate. Complex and persistent finish with pleasantly bitter nuances typical of this variety. An unusually good mouthfeel due to ageing on lees

Viticulture

The estate owns 20 hectares of vineyard as well as controlling another 60 in the La Seca area of Rueda. The vineyard from which all the grapes come is located in the surroundings of the Serrada municipality, next to the Douro River at an altitude of 750 metres. The stony soil, which provides great drainage and good aeration, comes from alluvial terraces rich in calcium and magnesium. The climate is continental, with dry and hot summers and long cold winters. Environmental sustainability of the crop and the environment that preserve natural resources in their entirety. And for this we reduce chemical treatments for more natural biological care and compatible with the health of the vine and its fruits. The vineyard work is carried out with respect for the enviroment. 30 year old Verdejo vines were used farmed for the production of this wine.

Winemaking

100% Old Vine Verdejo. The must is cold macerated with the skins for eight hours at 7º C, enhancing the Verdejo's characteristic aromas. Fermentation takes place at 14-16ºC, which helps to maintain and intensify the variety's unique flavour. Next and in order to gain structure and ageing power, the wine is kept in contact with the fine lees in the deposit to strengthen its structure by providing fatty acids and more ample and glycerine like sensations on the palate. This turns it into a more elegant and gastronomic wine

Awards

MUNDUSVINI SILVER - 2023 GERMANY

GUIA PENIN - 2023 SPAIN 91 POINTS