

Rueda DO, Val de Vid

Rueda, Spain



Product code	LU46ZZWC
Grapes	Verdejo
Country	SPAIN
ABV%	13
Case Size	6
Closure Style	Cork
Producer	Bodegas Val De Vid
Vintage	2024



Vegan



Vegetarian

VAL DE VID
BODEGAS Y VIÑEDOS

Producer

When Jose Antonio Merayo realised his life-long dream to have his own winery in 1996, he chose NW Rueda with tributaries of the Duero River forming soils which are perfect for cultivating grapes. Hot dry days and cool nights result in grapes with perfectly balanced levels of sugar and acidity. Today Jose owns 20 ha and controls another 60 in the La Seca region planted exclusively with the Verdejo variety.

Tasting Notes

"Clean bright yellow straw color with a green tinge. Aromas of freshly peeled oranges, with tree grown and tropical fruit. Dense with a great mouthfeel, rich and crisp, with tree fruit flavors and a touch of orange zest. This wine goes well with shellfish, seafood and smoked fish as well as salads, pasta and rice dishes."

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 environment. 30 year old Verdejo vines were used farmed for the production of this wine.

Winemaking

85% Old Vine Verdejo, 25% Old Vine Viura. Fermentation takes place at 14-16°C, which helps to maintain and intensify characteristic flavours. 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

JAMES SUCKLING - 2022 USA 91 POINTS

IWC - 2021 UK 92 POINTS