



LA LOCOMOTORA

First Vintage: 2024

Denomination: D.O. Rueda

Other wines elaborated: La Locomotora Sauvignon Blanc Ecológico, La Locomotora Crianza, La Locomotora Reserva and La Locomotora Gran Reserva



LA LOCOMOTORA VERDEJO ECOLÓGICO

Vintage: 2024

Type of wine: Young white

Variety: 100% organic Verdejo

Grape origin: Controlled vineyards from other winegrowers in Rueda and surrounding areas.

Altitude: 700 and 800 m

Type of soil: Loose-textured soils with a high proportion of pebbles, limestone, and cobblestones

Age of the vines: 15 to 50 years

Planting density: Between 1,600 and 2,500 vines/ha

Harvest date: September 17-25 th

Elaboration: Grape entry, destemming, gentle pressing, and static settling of the must at 10°C for 24 hours. Subsequent racking and seeding with selected yeasts. Fermented in 10 to 400 hl stainless steel tanks at a controlled temperature of 15 to 17°C.

Alcohol content: 13.5% Abv.

Production: 15,000 bottles

Tasting notes: It has a beautiful lemon-yellow colour with light greenish reflections. The nose offers an intense fragrance of white fruit, such as apple and white pear, as well as notes of melon, banana, and stone fruit such as yellow peach. It also offers faint hints of freshly cut grass and aniseed touches of fennel. On the palate, it surprises with its freshness and fluidity, accompanied by a soft smoothness. Notes of banana and melon, and vegetal nuances with lively and refreshing finish.

Food pairing: A delight to accompany appetizers, rice dishes, cold starters, smoked salmon, and grilled fish.

Serving temperature: between 6 and 8°C

Recommended glass: Riedel Veritas Riesling (449/15)



LA LOCOMOTORA

First Vintage: 2024

Denomination: D.O. Rueda

Other wines elaborated: La Locomotora Verdejo Ecológico, La Locomotora Sauvignon Blanc Ecológico, La Locomotora Crianza, La Locomotora Reserva and La Locomotora Gran Reserva



LA LOCOMOTORA SAUVIGNON BLANC ECOLÓGICO

Vintage: 2024

Type of wine: Young white

Variety: 100% organic Sauvignon Blanc

Grape origin: Controlled vineyards from other winegrowers in Rueda and surrounding areas.

Altitude: 720 m

Type of soil: Loose-textured soils with a high proportion of pebbles, limestone, and cobblestones

Age of the vines: 40 years

Planting density: Between 1,600 and 2,500 vines/ha

Harvest date: September 12-14 th

Elaboration: Grape entry, destemming, gentle pressing, and static settling of the must at 10°C for 24 hours. Subsequent racking and seeding with selected yeasts. Fermented in 10 to 400 hl stainless steel tanks at a controlled temperature of 15 to 17°C.

Alcohol content: 13.5% Abv.

Production: 5,000 bottles

Tasting notes: It has a beautiful lemon-yellow colour with light greenish reflections. The nose offers an intense fragrance of white fruit, such as apple and white pear, as well as notes of melon, banana, and stone fruit such as yellow peach. It also offers faint hints of freshly cut grass and aniseed touches of fennel. On the palate, it surprises with its freshness and fluidity, accompanied by a soft smoothness. Notes of banana and melon, and vegetal nuances with lively and refreshing finish.

Food pairing: Ideal for accompanying appetizers, baked fish, salads, and soft cow or sheep cheeses

Serving temperature: between 6 and 8°C

Recommended glass: Riedel Veritas Riesling (449/15)
