



EL PERRO VERDE

First Vintage: 2005

Denomination of Origin: D.O. Rueda



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Vintage: 2025

Type of wine: dry white

Grape variety: 100% Organic Verdejo

Grape provenance: Rapariegos, Nieva, San Cristóbal de la Vega, La Seca, Torrecilla de la Abadesa i Villaverde de Medina.

Altitude: between 700 and 800 m

Type of soil: high proportion of pebbles and limestone.

Plantation density: between 1,600 and 2,500 vines per hectare

Winemaking: It was made for the first time in the new owned winery, located in the town of Rueda. Grape was destemmed, gentle pressed and had static deflagging of the must at 10 °C for 24 hours. Fermentation in stainless steel tanks from 10 to 400 hl at a controlled temperature of (15-17 °C).

Alcohol: 13,5% Abv.

Tasting notes: Abfragrant, clear and precise Verdejo, with aromas of white pear and stone fruits such as peach and loquat and tropical nuances such as pineapple, lychee or passion fruit. On the mouth it is refined and fresh, with a silky texture and a long finish. One of the best vintages in its 20-year history.

Food pairing: Perfect with appetizers, seafood, sushi, rice and a wide variety of dishes.

Temperature of service: between 6 and 8 °C

Recommended glass: Riedel Veritas Viognier/Chardonnay