

EL PERRO VERDE

First Vintage: 2005

Denomination of Origin: D.O. Rueda

Other wines elaborated: El perro verde Selección Especial



EL PERRO VERDE

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

EL PERRO VERDE

Cfopq sfkq^db: 20 / 1

Denomination of Origin: D.O. Rueda

Other wines elaborated: El perro verde



EL PERRO VERDE SELECCIÓN ESPECIAL

Vintage: 2024

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 and 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

Altitude: between 700 and 800

Harvest dates: between the 17th and the 25th of September

Winemaking: A portion of the wine fermented in two 3,000-litre French oak *foudres*, another portion in three 2,000-litre concrete diamond-shaped tanks, and the rest in stainless steel tanks. It remained in these vessels for nine months on its lees, and was finally bottled on December 2, 2025.

Alcohol: 13,5% Abv

Production: 22.850 bottles

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

Serving temperature: between 6 and 8 °C

Recommended glass: Riedel Veritas Viognier/Chardonnay

El perro verde Selección Especial is our dream wine. We spent many years choosing the best vineyards and trying out different ways to make wine and age it. With the 2024 harvest, we finally decided to release our most special Rueda wine. A highly refined Verdejo that, at the same time, embodies all the character of this variety. A great white wine, very elegant and also crafted for aging. A wine that will only be released in the best vintages and will always have very limited production.
