



FENOMENAL VERDEJO ECOLÓGICO

Vintage: 2025

Type of wine: young white

Grape variety: Organic Verdejo

Grape provenance: controlled vineyards of other winegrowers in Rueda and surrounding areas

Altitude: 700-800 m

Type of soil: soils with a sandy texture, with a high proportion of limestone and pebbles.

Plantation density: from 1,600 to 2,500 vines per hectare

Harvest date: from the 8th September to the 1st October

Winemaking: Destemmed grapes, gentle pressing, and static settling of the must at 10°C for 24 hours. Subsequent racking and seeding with selected yeasts. Fermentation takes place in 10 to 400 hl stainless steel tanks at a controlled temperature of 15-17°C.

Alcohol: 13.5% Abv.

Bottling date: March 2026

Tasting notes: Fragrant, fresh, and versatile, it features notes of white and tropical fruit combined with aromas of white flowers and delicate citrus and herbal touches reminiscent of bay leaf and fennel. On the palate, it is light and smooth, with a refreshing and pleasant finish.

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

Temperature of service: between 6 and 8 °C

Recommended glass: Riedel Veritas Riesling

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FENOMENAL SAUVIGNON BLANC ECOLÓGICO

Vintage: 2025

Type of wine: dry white

Grape variety: Organic Sauvignon Blanc

Grape provenance: own vineyards of Rueda

Altitude: 720 m

Type of soil: soils with a sandy texture, with a high proportion of limestone and pebbles.

Plantation density: from 1,600 to 2,500 vines per hectare

Harvest date: from 7th to 8th September

Winemaking: Destemmed grapes, gentle pressing, and static settling of the must at 10°C for 24 hours. Subsequent racking and seeding with selected yeasts. Fermentation takes place in 10 to 400 hl stainless steel tanks at a controlled temperature of 15-17°C.

Alcohol: 13,5% Abv.

Bottled date: March 2026

Tasting notes: It has a bright lemon-yellow colour with greenish highlights. On the nose, it is intense, with aromas of ripe fruits such as cantaloupe melon, peach, and apricot, along with notes of mango, pineapple, and passion fruit, complemented by hints of fresh grass, white flowers, and citrus. On the palate, it is silky and well balanced, with vibrant freshness and a pleasant finish that recalls nectarines and the exotic fruit detected on the nose.

Food pairing: perfect to pair with appetizers, baked fish, salads and soft cow or sheep cheeses.

Temperature of service: between 6 and 8 °C

Recommended glass: Riedel Veritas Viognier/Chardonnay
