

LA LOCOMOTORA

First Vintage: 2024

Denomination: D.O. Rueda

Other wines elaborated: La Locomotora Sauvignon Blanc Ecológico



LA LOCOMOTORA VERDEJO ECOLÓGICO

Vintage: 2025

Type of wine: Young white

Variety: 100% organic Verdejo

Grape origin: Madrigal de las Altas Torres, Olmedo

Altitude: 700 and 800 m

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

Age of the vines: 10 years

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

Harvest date: From the 8th to the 10th October

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: 50,000 bottles

Tasting notes: It has a beautiful lemon-yellow colour with slight greenish reflections. On the nose, it has a strong scent of white fruits like apple and pear, melon and banana notes, and stone fruits like yellow peach and apricot. Light vegetal hints of freshly cut grass are also noticeable. On the palate, it surprises with its freshness and fluidity, accompanied by a gentle creaminess. The notes of banana and melon persist, leading to a lively and refreshing finish.

Food pairing: A fantastic wine 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)

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LA LOCOMOTORA SAUVIGNON BLANC ECOLÓGICO

Vintage: 2025

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 7th and 8th

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: 8,000 bottles

Tasting notes: It has a soft, bright straw-yellow color with small green spots. The nose is characterized by a strong aroma of tropical fruits, including pineapple, mango, and passion fruit, as well as intense scents of stone fruit, including apricot and juicy peach. Subtle lactic notes are also present. The flavour profile is smooth and refreshing, with a moderately long and very pleasant finish. The tropical notes that are present on the nose are also present.

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)
