



CASTELO DE MEDINA VERDEJO VENDIMIA SELECCIONADA

D.O.Rueda

Composition: 100% Verdejo

Vintage: 2023

Alcoholic content: 12,5%.

Vineyard age: 30 years old

Altitude: 800m

Single Vineyard: Finca ‘La Dehesa’

Harvest: Exhaustive selection of grapes after a manual harvest.

Soil: Deep, stony, sandy loam.

Vinification: Temperature-controlled fermentation carried out with local yeasts.

Ageing: 6 months ageing on lees in stainless steel tanks and 3 months ageing in French oak barrels.

Bottling: The wine rounds off in the bottle for at least 3 months.

The evolution of the Verdejo is created: it maintains its freshness, fruit and balance and adds elegance, finesse and complexity. It is clean and bright. Fine and elegant on the nose, with aromas of classic Verdejo. On the palate it is full, long, fleshy and round, with its fruit and spices reappearing.

