



CASTELO DE MEDINA VERDEJO

D.O.Rueda

Composition: 100% Verdejo

Vintage: 2024

Alcoholic content: 14%

Vineyard age: 25 years old

Altitude: 800m

Finca La Dehesa, El Judío and La Garbancera

Night and mechanical harvest

Soil: Loamy-clay-sandy, with a predominance of coarse elements.

Vinification: The elaboration is carried out with autochthonous yeasts in stainless steel tanks, at controlled temperature, after several hours of cold maceration and a static racking.

Bottling: It is aged around 2 months in the bottle.

Straw yellow with golden tones, translucent and crystal clear. Aromas of fresh-cut grass, anise, fennel, hay and hints of apple. In the mouth, it is ample, robust, fresh and very well-balanced. The finish is very persistent, fullbodied, with a lasting aftertaste.

