

Finca Montepedroso 2025

DO Rueda



FINCA MONTEPEDROSO

TECHNICAL DETAILS

Variety: 100% Verdejo

Category: Young

Alcohol degree: 12.5% vol.

Total acidity: 5.4 g/l tartaric acid

Harvest date: 1st-2nd week of September

Bottling date: March 2025

Vinification: Fermentation in stainless steel tanks with temperature control. Fermentation/maceration 34 days



VINEYARD

Finca Montepedroso



AGEING

5 months on the lees with weekly batonage

The return to the genuine Verdejo



VINTAGE REPORT

The 2025 vintage was marked by hailstorms in early July, which reduced the harvest by around 50% compared to a normal year. Despite this decline, the health of the grapes and the ripening conditions have allowed us to harvest grapes with great concentration, an excellent sugar-acidity ratio and a high expressiveness of the Rueda terroir. The wines are very structured, with great tension, freshness and varietal typicity, which will allow us to produce white wines for ageing on lees with the personality and capacity for evolution in the bottle that is customary for the estate.

TASTING NOTES



Colour: Lemon yellow with green frosted glints, clean, bright and very glyceric legs.



Nose: Clean aromatic, of high intensity where notes of apricot, peach, fennel, green almond shells, aniseed and fresh fruits (lychee, grapefruit, green apple) stand up. Reminiscences of freshly cut hay and light touches of smoke mixed with mineral notes.



Palate: Velvety and silky on the palate, developing towards great volume and structure. The balanced acidity gives it freshness and nerve. Long and tasty, fruity aftertaste, with an even more intense retro nasal sensation than in the olfactory phase, with hints of fennel and aniseed.



Food Pairing: Fresh sea food and white fish. Caldero and "a banda" rice. Pasta au gratin and white meats.