

# Condesa Eylo

D.O. Rueda

## Verdejo 2024

Condesa Eylo owns 20 hectares of vineyards and controls another 60 hectares in the area of La Seca in the heart of Rueda, which are planted mostly with the Verdejo variety. Eylo's winemaking installations are located a few kilometres from the centre of the village of Serrada, near Valladolid. Serrada together with La Seca are considered the soul of premium Rueda and around these villages one can find the best terroir and old vineyards. Using the latest technology combined with traditional winemaking methods, white wines are made with unique flavour, from old vines, with an elegant fruit base and superb acidity.

### The harvest

The 2024 vintage was characterised by a rainy winter and spring, with high temperatures. This has allowed a slower and more progressive ripening in our vineyards, finding a more favourable balance between acidity and pH in the musts, obtaining wines that are fresh on the nose, with fruity notes and floral characters.

### Vinification

100% Old Vine Verdejo. The must is cold macerated with the skins for eight hours at 7° C, enhancing the Verdejo's characteristic aromas. Fermentation takes place at 14-16°C, which helps to maintain and intensify the variety's unique flavour. Afterwards, the wine is kept in contact with the fine lees to strengthen its structure by providing fatty acids and more ample and glyceric sensations on the palate.

### Tasting notes

**Colour:** Medium intensity, straw-yellow colour with deep green reflections. Bright and well presented.

**Nose:** Intense, fleshy white tree grown fruit (pear, apple) and tropical fruit predominate. Touches of herbs (hay, fennel), balsamic echoes and an aniseed-flavoured background with notes of white flowers.

**Palate:** Fresh, elegant and smooth, but well structured. Tasty, aromatic and with easy entry on the palate. Complex and persistent finish with pleasantly bitter touches as is typical of this variety.

**Food pairing:** Perfect for rice dishes like seafood paella, smoked and fresh salmon, all types of seafood, salads and pastas with white sauces as well as white meat.

AR A E X  
Grands  
Spanish Fine Wines

Eylo



## Technical data

Varietals	100% Verdejo
Vine Age	40 years old average
Fermentation Temperature	16°C
Time in Bottle	Minimum 6 Months
Alcohol content (vol)	13%
Acidity total (gr/l)	6,2 g/L
pH	3.64
SO2 free (mg/l)	28mg/l
Residual sugar (gr/l)	1 g/L
Suggested serving temperature	12/16 °C
Winemaker	Ramiro Carbajo