

Condesa Eylo

D.O. Rueda

Rueda 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

Fermentation takes place at 14-16°C, which helps to maintain and intensify characteristic varietal flavours. After fermentation, the wine is kept in contact with the fine lees to strengthen the structure of the wine by providing fatty acids and more ample and glyceric sensations on the palate.

Tasting notes

Colour: Clean, bright, yellow-straw colour with green tinges.

Nose: Aromas of freshly peeled oranges, with tree grown white and tropical fruit (pear/banana).

Palate: Dense with a great mouthfeel, rich and crisp, with tree grown fruit flavours (pear) and a touch of orange zest.

Food pairing: This wine goes well with shellfish, seafood and smoked fish as well as salads, pasta and rice dishes.

AR A E X
Grands
Spanish Fine Wines

Eylo



Technical data

Varietals	85% Verdejo, 15% Viura
Vine Age	25-30 Years Old (Verdejo), 50 Years Old (Viura)
Fermentation Temperature	14-16°C
Fermentation & Maceration Period	13 Days
Alcohol content (vol)	13% vol
Acidity total (gr/l)	6,2 g/L
pH	3.00
SO2 free (mg/l)	29mg/l
Residual sugar (gr/l)	1 g/L
Suggested serving temperature	10-12°C
Winemaker	Ramiro Carbajo