

R&G Rolland Galarreta

D.O. Rueda

Rueda - Parcela 23 2024

Two different cultures and two different winemaking styles and a common goal have brought together French winemaker and consultant Michel Rolland and Spanish wine visionary Javier Galarreta. They have selected the best vineyards in Spain's main DOs to create an extraordinary collection of the country's finest terroirs.

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, from the high, stony part of La Seca (village) and one specific vineyard - parcels #23. 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 glycerine like sensations on the palate.

The ageing

The grapes used to produce this wine come from parcel #23 in La Seca. The wine growing region of La Seca is widely considered the premium area in the appellation Rueda. Around 10% of the wine ages on the lees in new French oak for 3-4 months to gain structure and intensity. Out of the 80 hectares owned and controlled by Bodegas Val de Vid, we have selected some of the best vineyards and grapes that grow in poor rocky soils with good drainage.

Tasting notes

Colour: Bright straw yellow colour.

Nose: A fresh nose with subtle aromas of tropical fruits followed by melon; mineral, floral and intense.

Palate: Crisp and round, with a dominance of tropical fruits and citrus notes. It displays an impeccably balanced acidity, outstanding depth and volume, giving way to a persistent and ample finish.

Food pairing: Seafood and fish dishes, both simple or in sauce; rice, pasta and white meats.

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	100% Verdejo.
Vine Age	40 Years Average.
Vineyards	High, stone areas of La Seca in Serrada, parcel numbers 22 and 66.
Fermentation Temperature	14-16°C
Fermentation & Maceration Period	19 Days
Barrel Composition	New French Oak.
Time in Barrel	Around 3-4 months (10% of the wine).
Time in Bottle	Minimum 10 Months.
Alcohol content (vol)	13,5% vol
Acidity total (gr/l)	5,4 g/L
pH	3,41
SO2 free (mg/l)	19 mg/L
Total Sulphites (mg/L)	86 mg/L
Residual sugar (gr/l)	1,7 g/L
Suggested serving temperature	8-12°C
Winemaker	Michel Rolland.