

# Zifar

*D.O. Rueda*

## Verdejo 2024

Since its beginnings in 2005, Bodegas Zifar was conceived with the vision of developing a high-quality winemaking concept in the heart of the Ribera del Duero. In 2014, the winery changed, with ownership and management shared with Bodega Pago de Cirsus and Bodegas Irache. The product range was expanded to include the brands Senda de los Olivos, Caballero Zifar, and Pago de las Sabinas

### 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 in Inox Vats. Pre-maceration in a refrigerated chamber at 5°C

### Tasting notes

**Colour:** Dark straw yellow.

**Nose:** High aromatic intensity, with hints of fennel and fresh grass

**Palate:** Unctuous, refreshing, with a slightly bitter finish typical of the variety, long and pleasant to drink

**Food pairing:** Fish, especially fatty ones (turbot) and those with sauces (Basque-style cod), all poultry and white meats. Salads and pasta

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*Grands*  
Spanish Fine Wines



## Technical data

Varietals	100% Verdejo
Vine Age	20-30 years
Vineyards	Vineyards at 710 m above sea level, with 4500kg yield per hectare
Alcohol content (vol)	13%