

Tres Reyes

I.G.P. Castilla

Macabeo Verdejo 2024

Since 1993, we have been continually searching for "Excellence Made in Spain" throughout the kingdom and this modern range of wines is the culmination of that effort. During this time, three winemakers have been crossing the nation to discover exactly the right terroir and grape varieties to craft this newest, Tres Reyes, range. Fashion, flair, architecture, friends, tapas and elegance; "Art de Vivre" in Madrid is a daily luxury at your reach drinking Tres Reyes. The journey is continuous and our team is actively looking for a new magical plot of land for the next wine. "Siempre Buscando" is our motto and the source of our inspiration. An area with a very long history of winemaking, the province of Toledo offers the ideal environment for making wines with unique structure and freshness. Its continental climate with hot summers and an annual total of less than 400mm of rainfall produces very small yields of highly concentrated grapes. The altitude also ensures there is a large thermal contrast between night and day temperatures, allowing for the retention of acidity and intense aromas during the cool nights, resulting in well-balanced, flavourful wines. The Tres Reyes winery sources its grapes from 100 ha of its own vineyards planted with Tempranillo, Cabernet Sauvignon, Merlot, Petit Verdot and Chardonnay. The winery, a modern, functional building, holds a stock of 4,500 barrels, of which 80% are French oak (Taransaud, Saury, François Frères) and 20% American oak (Canton.) These provide a wealth of aromatic notes to modern, highly complex wines. The guiding philosophy and determination of its founders has ensured that the family-owned winery – while drawing on its history – has been able to adapt with the times. It is equipped with cutting-edge facilities that allow it to produce wines of the highest quality for international markets.

The harvest

The 2024 vintage is the year of the return to "relative" normality after two extreme years, where we had reached record meteorological records due to high temperatures and drought. The rainfall collected during the autumn-winter and early spring has been sufficient to replenish the soil's water reserves and despite the fact that hardly any rain was collected from the beginning of April to the end of August, the vines have been able to develop their vegetative cycle in suitable conditions. The yields were above the two previous vintages, although below a normal harvest. In short, 2024 is a good vintage with fresh, aromatic wines and adequate aging potential.

Vinification

The grapes are cold macerated at low temperature and then lightly pressed to obtain the free run juice, which was then fined for over 48 hours before the alcoholic fermentation. Finally, fermentation takes place in stainless steel deposits at 15°C.

Tasting notes

Colour: Pale lemon colour with brass metallic tints.

Nose: Rich and floral on the nose with summer flowers, apple skins, peaches and roasted nuts.

Palate: Ample, fresh with a rich flavour. The richness is well balanced with its fruity acidity and a long finish of baked but zingy green apples and all with a touch of minerality.

Food pairing: Shellfish, seafood, grilled fish, all types of vegetables, salads and a large variety of tapas.

AR A E X
Grands
Spanish Fine Wines

Tres Reyes



Technical data

Varietals	70% Macabeo, 30% Verdejo.
Vine Age	25-30 Years Old (Verdejo), 50 Years Old (Macabeo).
Fermentation Temperature	25°C
Time in Bottle	Minimum 4 Months.
Alcohol content (vol)	12.5% vol.
Acidity total (gr/l)	5,4 gr/l
pH	3,8
SO2 free (mg/l)	88mg/l
Residual sugar (gr/l)	6,5 g/L
Suggested serving temperature	6-8°C
Winemaker	Pedro Huerta