

Val de Vid

D.O. Rueda

Rueda 2025

When José Antonio Merayo realised his life-long dream, that of establishing his own vineyards and winemaking cellar, his choice of the D.O. Rueda was not arbitrary. The Duero River flows through this region's northwestern corner and several tributaries branch off from the river to form soils that are perfect for cultivating grapes. The region, located at 700 to 800 metres above sea-level, experiences very long, cold winters, short springs with late frosts and dry, hot summers, only altered by untimely storms. This factor forces the vines to search for their water resources deep underground generating grapes with perfectly balanced levels of sugar and acidity. Today, José Antonio owns 20 hectares of vineyards and controls another 60 hectares in the area of La Seca in the heart of Rueda to supply Val de Vid; these vineyards are planted mostly with the Verdejo variety. Using the latest technology combined with traditional winemaking methods, José Antonio crafts white wines of exceptional quality that are a singular expression of their unique terroir.

The harvest

The 2025 vintage in the Rueda D.O. was challenging due to downy mildew and hailstorms, but resulted in a harvest of excellent quality and healthy grapes, although with a significantly lower yield due to these climatic factors. It was characterized by balanced and concentrated ripening, resulting in powerful wines with good fruit expression and freshness, exhibiting a warmer and more Mediterranean character than the previous vintage.

Vinification

85% Old Vine Verdejo, 15% Old Vine Viura. Fermentation takes place at 14-16°C, which helps to maintain and intensify characteristic flavours. Next and in order to gain structure and ageing power, the wine is kept in contact with the fine lees in the deposit to strengthen its structure by providing fatty acids and more ample and glycerine like sensations on the palate. This turns it into a more elegant and gastronomic wine.

Tasting notes

Colour: Clean bright yellow straw colour with a green tinge.

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

Palate: Dense with a great mouthfeel, rich and crisp, with white tree 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

VAL DE VID




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	15-20 Days
Alcohol content (vol)	13 % vol
Acidity total (gr/l)	6,3 g/L
pH	3,00
SO2 free (mg/l)	36 mg/L
Residual sugar (gr/l)	1 g/L
Suggested serving temperature	8-9°C
Winemaker	José Antonio Merayo.