

Val de Vid

D.O. Rueda

Verdejo 2024

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 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. 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. 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: Medium intensity straw-yellow colour with deep green reflections. Bright and well presented.

Nose: Intense, fleshy white fruit and yet it's tropical fruit that predominates. Touches of herbs (fennel), balsamic echoes and a marked aniseed-flavoured background emerges with notes of white flowers.

Palate: Fresh, elegant smooth and well structured. Tasty, aromatic, with easy fore palate. Complex and persistent finish with pleasantly bitter nuances typical of this variety. An unusually good mouthfeel due to ageing on lees.

Food pairing: Perfect for rice dishes, smoked and marinated fish, grilled fish and seafood, sushi, salads, pastas with white sauces and white meats with or without sauce.

AR A E X
Grands
Spanish Fine Wines

VAL DE VID



Technical data

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| Varietals | 100% Verdejo. |
| Vine Age | 25-30 Years Old. |
| Fermentation Temperature | 14-16°C |
| Fermentation & Maceration Period | 15-20 Days |
| Alcohol content (vol) | 13 % vol |
| Acidity total (gr/l) | 6,2 g/L |
| pH | 3.2 |
| SO2 free (mg/l) | 29 mg/L |
| Residual sugar (gr/l) | <2 g/L |
| Suggested serving temperature | 8-10°C |
| Winemaker | José Antonio Merayo. |