

Val de Vid

D.O. Rueda

Verdejo Barrica 2023

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

2023 has been a year marked by significant heat waves in the months of July and August. This made it a slow and divided harvest to achieve the correct sugar maturation. This year the wines will be very balanced in acidity and pH, more fruity and fresh, with less alcohol than other years due to the excessive heat and the sudden rains that forced the harvest a little earlier. The 2023 vintage in the Rueda DO will once again offer excellent wines.

Vinification

Fermentation takes place at 14-16°C, which helps to maintain and intensify characteristic flavours. After fermentation, the wine is kept in contact with the fine lees to strengthen the structure of the wine by providing fatty acids and more ample and glycerine like sensations in the mouth.

The ageing

The wine is aged in new French oak barrels for an additional six months, followed by an additional 6-8 months bottle ageing before release.

Tasting notes

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

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

Palate: Dense with a great mouthfeel, rich and crisp, with tree fruit flavours (pear) and a touch of orange peel. Long and pleasant finish.

Food pairing: This wine goes well with all types of shellfish, seafood, fish (smoked fish too) as well as with sushi. Also with elaborate salads, pasta and rice dishes and with white meat.



AR A E X
Grands
Spanish Fine Wines

VAL DE VID

Technical data

Varietals	100% old vine Verdejo.
Vine Age	35 Years Average.
Vineyards	High stone areas of La Seca in Serrada.
Fermentation Temperature	14-16°C
Fermentation & Maceration Period	20 Days.
Barrel Composition	French Oak.
Barrel Age	1-3 Years Old.
Time in Barrel	6 Months.
Time in Bottle	Minimum 6-8 Months.
Alcohol content (vol)	13,5 % vol
Acidity total (gr/l)	5,78 g/L
pH	3.43
SO2 free (mg/l)	18 mg/L
Total Sulphites (mg/L)	69 mg/l
Residual sugar (gr/l)	< 2 g/L
Suggested serving temperature	8-10°C
Winemaker	José Antonio Merayo.