

Val de Vid

D.O. Rueda

Verdejo Organic 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, and especially during the last week of August with temperatures of more than 40 degrees, which caused the plants to stop their maturation process. 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. Now there is a lot of work left in the winery to achieve the desired balances, but we already know that the 2023 vintage in the Rueda DO will once again offer excellent wines.

Vinification

100% Organic old Verdejo vines from La Seca. 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 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 with deep green coloured reflections. Bright and well presented.

Nose: Intense, fleshy white fruit and yet tropical fruit predominates. Touches of fennel, balsamic echoes and with an aniseed-flavoured background in addition to notes of flowers.

Palate: Fresh, elegant and smooth, but well structured. Tasty, aromatic and with an easy fore palate. Complex and persistent finish with a slight bitter touch typical of this variety.

Food pairing: Perfect for elaborate rice dishes, all types of fish, smoked fish, salads, pastas with white sauces and white meats - alone or in sauce.



AR A E X
Grands
Spanish Fine Wines

VAL DE VID



Technical data

Varietals	100% Organic Verdejo.
Vine Age	25 Years Old.
Vineyards	Organic vineyards in Serrada
Fermentation Temperature	14-16°C
Fermentation & Maceration Period	16-20 Days.
Alcohol content (vol)	12% vol
Acidity total (gr/l)	5,9 g/L
pH	3,48
SO2 free (mg/l)	21
Total Sulphites (mg/L)	78
Residual sugar (gr/l)	1,4 g/L
Suggested serving temperature	8-10°C
Winemaker	José Antonio Merayo.