



## VERDEJO

Marqués de la Concordia owns one of the most emblematic wineries and vineyards in Rueda where the best white wine, Vega Reina, was awarded best white wine in the world in 2012. Rueda is undoubtedly the main production area for quality white wine in Spain. The most popular grape is Verdejo, indigenous to the Castilla y León area and a favourite with consumers for its perfect balance of fruity and dryness. Our "oldest" vines were planted in 1992-2022 (30 years). The orientation of our vineyards is: North-South. This benefits us because the vines receive sunlight all day long.



**REGION: D. O. RUEDA**  
**VARIETY: Verdejo**  
**ALCOHOL: 12,5% VOL.**

### ELABORATION

The vineyard is located in Valdestillas, on the banks of the Duero and Adaja rivers. It covers more than 100 hectares, at an altitude of 740 m above sea level, in an area with a continental climate. The soil, of alluvial origin, is very suitable for the cultivation of vines, especially the Verdejo variety, native to the Rueda appellation.

The grapes are harvested at night, avoiding high temperatures, minimising oxidation, aromatic losses and undesirable maceration. Fermentation is carried out in stainless steel tanks for a period of 15-20 days. Aged for 4 months on fine lees to gain complexity and volume in the mouth. After resting for 2/3 months, it is stabilised and filtered.

### FOOD PARING

Ideal with fish, seafood, appetizers, rice dishes and white meats.

### TASTING NOTES



The colour intensity is pale with a lemon yellow colour. It is a wine with greenish tinges.



Medium-high intensity of aroma.  
•Primary aromas:  
-Green fruit: apple-pear.  
-Citrus fruit: grapefruit-tangerine.  
-Tropical fruit:  
banana-pineapple-passion fruit.  
-Herbaceous: grass.  
•Secondary aromas:  
-Bread dough (from the lees).



Sweetness: dry.  
Acidity: medium.  
Alcohol: medium.  
Body: medium.  
Flavour intensity: pronounced.  
Finish: long.

**FINAL NOTES:** It is a balanced wine, with a touch of sweetness on the nose that is corrected with the right acidity. It has a pronounced final persistence in the mouth, generating pleasant sensations that linger once the wine has been swallowed. It is a complex wine, with very identifiable primary aromas that combine with the aromas of pastry (secondary). Within the Rueda wines, it could be classified as: excellent.

