

MARQUÉS DE RISCAL

VERDEJO ORGANIC 2024

100%*organic*

From the 2018 vintage onwards, all our estate owned vineyards have been certified as organic. Marqués de Riscal are committed to making a wine with minimal intervention, with the aim of enhancing the varietal purity and reflecting the character of the terroir in this area of the Duero. Respect for the environment, for the indigenous fauna and the ecosystem makes for a more sustainable cultivation and prolongs the life of our vines, guaranteeing the quality of our wines for the future. Our levels of total sulphur dioxide do not exceed even 50% of the dose permitted for organic wines. Our intention is to moderate the level of sulphites in our wines so as to be able to highlight the purity of the varietal aromas and the character of the terroir.

VARIETY USED

Verdejo 100%

ALC./VOL 13°

Total Acidity 5,75 g/l

pH 3,15

Sugar <2 g/l

FOOD PAIRING

This wine goes well with fish, shellfish, ham pasta, chicken and cold meats.

BEST SERVED AT

Between 8° and 10°C

TASTING NOTES

Bright, straw yellow colour. As you would expect from the Verdejo variety, this wine shows high aromatic intensity on the nose, with aromas of fennel, white flowers and hints of aniseed and fresh grass. Smooth and fresh on the palate, with a persistent finish, typical of the variety, long and pleasant. Altogether, this is a fresh and balanced wine.



CONTAINS SULFITES



FEATURES

Bodegas de los Herederos del Marqués de Riscal has 220 hectares of vineyard with an average age of 25 years which, among others, is planted with the indigenous Verdejo grape variety.

It is a versatile grape with plenty of character which adapts very well to the extreme conditions of the region, making it possible to produce fresh white wines or barrel-fermented white wines. Once the alcoholic fermentation has finished, the wine remains in contact with the lees in stainless steel tanks for between 1 and 2 months. The lees which are deposited at the bottom of the tank are moved weekly with nitrogen (bâtonnage).

After a short time of maturing, the wine will be bottled between the months of January and March following the harvest.

2024 VINTAGE

Similar to the previous season, winter temperatures were mild, with only a few notable frosts occurring in late December and January. The growing season started early, with the first vineyards showing budbreak during the last week of March. However, after nearly a month of development, a frost on April 23 caused significant damage in many areas within the Denomination of Origin. In higher-altitude zones (such as the Segovia region), many vineyards experienced a total loss of the harvest, while in lower-altitude areas, production reductions varied widely, depending on factors such as soil type or plot topography. May and June were slightly cooler than usual, while July and August were warmer.

Precipitation was abundant throughout the dormancy period, ensuring sufficient water availability to support the beginning and early stages of the vine's active growth cycle. May and June were also rainy, and combined with temperatures favorable for the development of fungal diseases, vineyard care had to be intensified to maintain excellent crop health. In July and August, rainfall was almost nonexistent until the end of August, when two rain episodes helped improve the final stages of grape ripening.

Harvest began on August 29 and lasted 30 days. September temperatures were mild, with a significant difference between daytime and nighttime temperatures. These conditions optimized ripening and enhanced grape composition, providing the potential to produce balanced wines that reflect the character of their terroir.