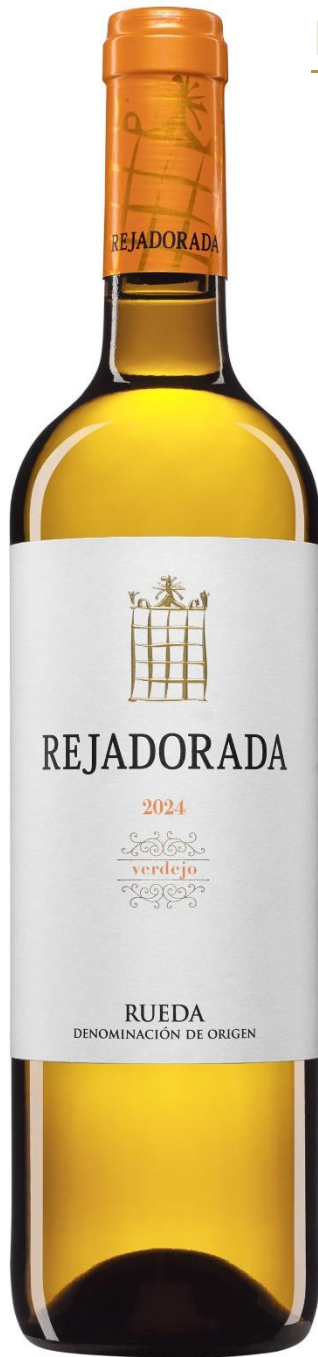




REJADORADA

BODEGA



Rejadorada Verdejo

Personality

The essence of Verdejo grape

The Verdejo variety itself. With Rejadorada Verdejo, we seek to express its essence through a traditional winemaking process, starting with high-quality raw material and fully respecting its personality: aromatic, fresh, and fruity.

Vineyard and soils

Made 100% with the Verdejo variety, with a selection of plots in Cuesta Redonda, Valdestillas, Campo Viejo, and Serrada, all over 40 years old and planted in clayey and gravelly soils, rich in surface rocks. These types of soils help enhance mouthfeel volume, balance, and the aromatic expressiveness of our Verdejo, which is evident in its characteristic aromatic notes of fennel and stone fruit.

Winemaking and aging

Manual harvest in 25kg boxes. Destemming and light cold maceration prior to fermentation, aimed at extracting the maximum natural aromatic potential. Pressed and drained off the free-run juice of the highest quality, fermented in stainless steel at a controlled temperature, up to a maximum of 14° C, in order to preserve its characteristic aromatic notes.

Exclusive aging process on fine lees for a minimum of 4 months, adding greater mouthfeel, volume, and complexity without losing freshness.

Tasting notes

Pale yellow tone with a greenish rim, denoting youth. On the nose, it is intense, with a very varietal profile, highlighting notes of hay and fennel with a background of stone fruit like green apple, along with hints of tropical fruits and citrus, completing a complex and highly expressive profile. The mouthfeel is broad and smooth, with balanced acidity and an intense retro-nasal experience, bringing back the varietal notes. Long finish with bakery hints, reflecting its aging process on lees.



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Respect for a historic variety

The Verdejo variety has been present in the vineyards of our region for over ten centuries, perfectly adapting to the extreme climate and the gravelly soils typical of the Duero basin. It is under these conditions that the Verdejo variety expresses its full varietal potential with notes of fennel, green apple, and fresh herbs.

In the production of our Rejadorada Verdejo, we strive to respect this personality to the fullest, avoiding the use of commercial yeasts that artificially generate tropical aromas that would overshadow its traditional notes. Instead, we prioritize low-temperature fermentation to highlight its genuine character with complex notes of fresh vegetables and stone fruit, accompanied by a final citrus touch. This approach allows us to offer a Verdejo that is more balanced, elegant, and true to its origin, where freshness and varietal identity prevail over passing trends, reflecting the essence of this historic variety.

Aging on lees

At the bottom of the tanks after alcoholic fermentation, we find the fine lees, sediments mainly formed by the fermentation yeasts. These lees, as they break down over time in an aging process, impart compounds to the wine that naturally enhance its mouthfeel volume, aromatic quality, and balance. This process is long and tedious and delays the wine's release to the market, but it is the only way to express the Verdejo variety to its full potential. Thus, in Rejadorada Verdejo, we carry out a meticulous traditional aging process on lees, keeping them in suspension for no less than four months, achieving exceptional structure, complexity, and personality.

