



RIPPA DORII

LOS CURAS

2024



VARIETIES

Verdejo.

VITICULTURE

The Los Curas vineyard occupies a privileged site: a gentle slope near the town of Rueda, at approximately 750 metres altitude, at the heart of Castilla's historic white wine zone. Situated on diluvial and alluvial terraces, the soil is remarkably varied and intriguing: very low in organic matter, rich in calcium and magnesium, and blanketed by a dense layer of rounded pebbles that ensures exceptional drainage. Deeper layers reveal whitish sandy sediments, with virtually no clay or iron oxides present.

HARVEST 2024

The 2024 growing season was marked by abundant rainfall, elevated temperatures, and spring frosts that created a demanding cycle. Ripening proceeded slowly and steadily, delivering an outstanding balance between sugar levels and natural acidity. Intermittent late rains extended harvest until 2 October, necessitating meticulous selection in the vineyard. In the winery, this allowed for extended cold macerations during pressing and prolonged work on the finest lees. Fermentations were gentle, slow, and remarkably uniform, enabling the elegant, fresh, and deeply expressive aromatic profile to define this distinctive vintage.

WINEMAKING

Harvest takes place at night and by hand to preserve cool temperatures and deliver the grapes to the winery in optimal condition. The Los Curas vineyard lies less than five kilometres from the Rippa Dorii winery, facilitating rapid and gentle transport. Upon arrival, the grapes are further chilled to enhance aromatic extraction during pressing, maximising the transfer of varietal character to the must.

Natural settling (cold static settling): By keeping the must below 14–16 °C, fermentation is delayed, allowing natural clarification and stabilisation through gravity. This process preserves maximum richness and complexity without stripping the wine.

Fermentation: Conducted under strict temperature control, resulting in a clean, natural process free of unwanted aromatic interferences, smooth and without spikes that could compromise elegance and finesse, staying true to the distinctive mineral texture of this exceptional terroir.

Maceration & Ageing: Skin contact extends for over twelve hours. A portion of the wine ferments on its finest lees in stainless steel tanks, while another is fermented and aged in French oak barrels; both for six months.

Final Assemblage: The finished wine is a precise blend: 80% from stainless steel and 20% from barrel.

TASTING

Colour: Bright greenish-yellow with subtle golden glints.

Aroma: Complex and inviting. Fresh notes of anise and fennel dominate over a creamy backdrop. Reminiscences of lemon pastilles, delicate orange blossom honey, violet candy, and tropical passion fruit emerge. A broad, well-defined aromatic profile.

Taste: Round and generous entry with excellent structure and textural weight. The finish is long, marked by a fine, elegant bitterness and subtle salinity. Succulent throughout, with vibrant, well-balanced acidity. Smooth attack leads to medium-to-full body and a fresh, persistent close.

Alcohol: 13,5 % Alc. by Vol.

SERVING AND STORAGE TEMPERATURE

Best served at 7-11 °C.