



RIPPA DORII

VERDEJO 2025

VARIETIES

Verdejo.

VITICULTURE

This wine is born from a rigorous selection of our estate vineyards located in exceptional sites within the **D.O. Rueda: Torreduro, Los Curas, Foncastín, and Hornillos**. These areas feature predominantly poor, gravelly soils with significant limestone outcrops at medium and high elevations, imparting a distinctive minerality and vibrant freshness. We also include fruit from old vines over sixty years of age, characterized by very low yields and varying planting densities, which enrich the wine's complexity and concentration.

VINTAGE 2025

The 2025 growing season was defined by an exceptional hydrological year, with rainfall doubling or tripling the long-term average (300-400 mm). Following an historic budburst, the excess moisture encouraged the emergence of downy mildew and isolated hail events. Combined with summer water stress, this resulted in a marked reduction in production volume. However, these challenging conditions were pivotal in elevating quality, delivering greater concentration in the berries. A hot summer followed by slow, progressive ripening enabled the grapes to achieve optimal phenolic and aromatic balance. The final sanitary condition was excellent, as fungal pressures were confined to the early cycle, allowing the fruit to arrive at the winery with exceptional aromatic intensity and remarkably uniform ripeness.

WINEMAKING

Harvesting is conducted at night to ensure the grapes reach the winery with maximum freshness. They are further chilled to enhance the extraction of primary aromas. Winemaking proceeds under strict temperature control. Following an extended cold skin maceration, the must is clarified through natural static settling (débouillage), preserving its vitality while removing impurities without mechanical filtration. Fermentation commences spontaneously with indigenous yeasts selected from our own vineyards and develops gently to build volume and complexity. Lees stirring (bâtonnage) is performed with extreme delicacy on the finest lees, enhancing aromatic depth, texture, and mouthfeel. Finally, a small portion (approximately 5%) of Verdejo fermented in French oak barrels is incorporated into the final blend, contributing structure and subtle nuance, while the balance is aged in stainless steel to safeguard its innate freshness.

TASTING

Appearance: Bright straw-yellow colour with greenish glints.

Nose: Very intense and expressive. Dominant aromas of stone fruit (apricot, peach) and citrus, interwoven with fennel notes and a distinctive aniseed-balsamic undertone that captures the quintessential character of Verdejo.

Palate: Fresh, fruity entry leading to an unctuous, luscious mid-palate with elegant volume and notable structure. The hallmark noble bitterness of Verdejo emerges on the finish, delivering great persistence and a complex, intense retronasal that lingers at length. Outstanding balance between alcohol and acidity.

Alcohol: 13,5 % Alc. by Vol.

SERVING AND STORAGE TEMPERATURE

Best served at 7-11 °C. (45-52°F).



0,75 L. | 1,5 L.