



RIPPA DORII

ORGANIC WINE

VERDEJO 2025



VARIETIES

Verdejo.

ORGANIC VITICULTURE

We exclusively select grapes from our own certified organic vineyards, scattered across various zones of the DO Rueda. The soils are predominantly poor and gravelly, with generous limestone outcrops at medium and high elevations that impart pronounced minerality and tension. We also include parcels from old vines—over sixty years old, with very low yields and varied planting densities—true guardians of concentration and deep character.

HARVEST 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

Night harvest to maximize preservation of the berries' aromatic integrity. Very gentle cold pressing with skins to extract the richest, most nuanced aromatic precursors. Natural cold settling by gravity, without filters or aggressive interventions. Spontaneous fermentation, also started in the cold with clean must from decantation. A portion undergoes barrel aging, contributing fine, polished sensations and a silky texture to the final blend that elevates the wine's overall perception.

TASTING

Colour: Bright straw-yellow with golden glints and subtle greenish iridescence, evoking freshness and youth.

Aroma: Highly intense and deeply elegant. Fresh, complex, and fragrant: wild fennel, Mediterranean scrubland herbs, balsamic notes, and a saline mineral backbone that recalls the limestone soils.

Taste: Savory and vibrant entry, led by fresh fruit (citrus, green apple) with saline touches that awaken the palate. Long, intense, and perfectly balanced, it finishes with the characteristic vegetal bitterness of Verdejo —elegant, persistent, and clean— the unmistakable signature of the variety at its finest.

Alcohol: 13,5 % Alc. by Vol.

SERVING AND STORAGE TEMPERATURE

Best served at 7-11 °C.