



**BODEGA HNOS. DEL VILLAR**

Cordel de las Merinas, s/n  
E-47490 Rueda (Valladolid)  
Tel: + 34 983 868904  
Fax: + 34 983 868905  
info@orodecastilla.com  
www.orodecastilla.com

# Oro de Castilla Verdejo 2024

**GRAPE VARIETY:** 100% VERDEJO

**TYPE OF WINE:** YOUNG WHITE AGED AGED ON LEES

**PRODUCTION AREA:** DOP RUEDA

## VINEYARD AND HARVEST:

Vineyards, located in the municipalities of Rueda and La Seca, have been selected according to the stony character of the soil, with limestone in the deeper layers.

The 2024 vintage has a clearly fresher and more aromatic character than previous years. A winter and spring with abundant rainfall (460 mm/year) and average temperatures up to 3°C cooler than usual, followed by a summer without extreme temperatures, resulted in a slow and gradual grape ripening. This has enhanced the wine's complexity and acidity, along with salinity and structure on the palate.

Winter frosts affected some plots, causing minor damage, which was compensated by the vineyard's proper development. The final yield was the usual 7,500 kg/ha → 52 hl/ha.

## WINEMAKING:

Our philosophy during the whole winemaking process in the winery is "Extraction without Modification" to preserve the unique character of the grapes and soil.

Night harvest at temperatures <15°C, cryomaceration to extract varietal aromas in an inert atmosphere. Soft pneumatic pressing, followed by natural decanting of the must at low temperatures.

Fermentation at low temperatures with indigenous yeasts to fully express the Verdejo grape's aromas without external modifications.

Ageing on its own fermentation lees, for at least four months, to provide greater volume and personality to the wine.

Produced with very low SO<sub>2</sub> levels throughout the whole winemaking process.

## LATEST AWARDS:

94 pts Decanter (2021)

93 pts Vinous (2019, 2016); Wine Enthusiast (2022)

92 pts & Best Buy: Wine Enthusiast (2022); Tim Atkin (2024), Vinous (2022)

91 pts International Wine and Spirits Competition (2022), T. Atkin (2021)

Gold Baco - Spanish Union of Wine Tasters (2021)

Gold - Mundus Vini (2021)



## TASTING NOTES:

**Color:** Pale yellow with greenish glints.

**Nose:** Elegant aromas of white fruit (pear, banana, peach), cut grass, balsamic notes, citrus (grapefruit), and mineral hints.

**Palate:** Full-bodied wine with persistence. Fresh and well-integrated acidity. A characteristic bitter-aniseed aftertaste. Fullness and freshness combined with persistence. Tropical, mineral and saline notes with great balance.

## ANALYTICAL PARAMETERS:

Alcohol: 13,0% | Acidity: 5,70 g/l | Sugars: 1,7 g/l | Volatile Acidity: 0,24 g/l | Free SO<sub>2</sub>: 18 mg/l

**AGING POTENTIAL:** 4-5 years under correct storage conditions.

**FOOD PAIRING:** Fish, seafood, white meat, pasta, salads, veggies and smoked food.