

Duquesa de Valladolid,
Rueda Verdejo 2022
Rueda, Spain

DUQUESA
de Valladolid



Grape Varieties	100% Verdejo
Winemaker	Olga Tormo
Closure	Screwcap
ABV	13.5%
Residual Sugar	1.1g/L
Acidity	5.8g/L
Wine pH	3.26
Notes	Vegetarian, Vegan

PRODUCER

Duquesa de Valladolid is Bodegas LAN's project in Rueda, the Spanish region which is currently in vogue for crisp and aromatic white wines. Winemaker Olga Tormo is an expert in handling aromatic grape varieties. She uses her viticultural and winemaking know-how to elevate the aromatic intensity of Verdejo to a new level.

VINEYARDS

The vineyards are situated at 600 to 800 metres above sea level in the Rueda region where warm days and cool nights ensure a slow and steady ripening of the Verdejo grapes, resulting in concentrated and pure varietal flavours balanced by a crisp acidity. The vines are trellised and planted on well-draining gravel soils poor in organic matter. The grapes are harvested in the cool of the night to ensure that they arrive at the winery in pristine condition.

VINTAGE

The 2022 vintage in Rueda was characterised by hot and dry conditions. The cycle began with a mild and dry winter, followed by a dry spring that saw just 90mm of rainfall, and a very hot summer. The harvest of Verdejo began on 8th September and finished on 26th September, with breaks in the picking taken due to the arrival of some early autumn rains, which benefitted this late-ripening variety.

VINIFICATION

Upon arrival at the winery, the grapes were destemmed and gently crushed in a pneumatic press. Fermentation lasted around three weeks and took place in temperature-controlled stainless-steel tanks at low temperatures in order to preserve the intense aromatics of the Verdejo grapes. Prior to bottling, the wine underwent three months ageing on the lees to add textural complexity.

TASTING NOTES

Pale lemon in colour with youthful hints. Pronounced on the nose, with aromas of passion fruit, peach and lime bursting out of the glass and subtle aromas of white flowers and fennel in the background. A refreshing acidity on the palate balances the ripe fruit flavours and carries them onto the crisp and refreshing finish.