

MARQUÉS DE RISCAL



VERDEJO ORGANIC RUEDA 2025

RUEDA DOCA, Spain

ABOUT MARQUÉS DE RISCAL

Marqués de Riscal has been for over 150 years one of the most continuously innovative and dynamic wine producers in the world. The first Rioja winery to bottle their wines, the first to age their wines in barrel, the pioneer in Rueda, the construction of their City of Wine, and today the World's #1 Most Admired Vineyard. Today, Marqués de Riscal continues their tradition of uncompromising quality with a unique, signature style respected worldwide as the benchmark for the region.

THE WINE

Marqués de Riscal was the pioneer in developing the Rueda region, as they saw an area with the soils, climate, and grape (Verdejo) to produce fresh, balanced white wines. This 100% organic wine comes from Riscal's estate vineyards, is crafted with minimal intervention, and is an attractive and delightful wine that exhibits the classic aromatic intensity and bright acidity of the variety.

TECHNICAL INFORMATION

VARIETY: 100% Verdejo

VINEYARD: High elevation on clay and limestone soils

WINEMAKING: On the lees for 1-2 months in stainless steel with weekly bâtonnage.

VINTAGE: Hail and summer heat waves reduced yields across Rueda in 2025, but slow, homogeneous ripening produced Verdejo grapes with excellent balance and acidity.

AGING: 60 days in stainless steel

ALC. BY VOL.: 13%

PRESS

90

Wine Enthusiast

"Made with organic grapes, subtle aromas of nectarine and quince gather on the nose supported by forest floor and honeysuckle. The palate kicks off with tart acidity that slides across chalk dust on the midpalate before diving into a pool of orange blossom."

-Reggie Solomon, Wine Enthusiast

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PACKAGE SPECS

- PACK: 12x750ml C
- CLOSURE: Cork
- PALLET: 15x4 (60)
- CASE DM: 12.44x9.29x12.13 in
- CASE WEIGHT: 34.02 lb
- BTL DEPTH: 3.01 in
- BTL HEIGHT: 11.85 in
- BTL WEIGHT: 2.65 lbs

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- SRP: \$18
- UPC: NO UPC CODE
- SCC: 10088320003144