



VERDEJO SOBRE LIAS FINAS 2025

Rueda, 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 has championed Verdejo in Rueda since the 1970s. Sobre Las Finas expresses the purest and most authentic version of that commitment: carefully selected grapes from the classic gravelly terraces of the Duero, harvested at night and aged on fine lees to build creaminess, aromatic stability, and length without sacrificing the freshness and white flower character that defines Rueda Verdejo.

TECHNICAL INFORMATION

VARIETY: 100% Verdejo

VINEYARD: Verdejo vines over 15 years old on sandy, gravelly Duero river terrace soils in Rueda. Farmed with regenerative practices.

WINEMAKING: Night harvest. Light pressing and racking to retain quality fermentation lees. Fermentation at 15 to 18°C in stainless steel.

VINTAGE: Mildew and a July 4 hailstorm reduced yields across the DO, but optimal soil reserves, summer heat, and cool September nights delivered grapes of exceptional quality.

AGING: 4 months on fine lees in stainless steel, stirred weekly with nitrogen.

ALC. BY VOL.: 13%

PRESS

92	91	90
Vinous	Jeb Dunnuck	Wine Enthusiast

MARQUÉS DE RISCAL
VERDEJO SOBRE LIAS FINAS 2025

Rueda, Spain



PRESS

92
Vinous

91
Jeb Dunnuck

90
Wine Enthusiast

PACKAGE SPECS

PACK: 12x750ml C
CLOSURE: Cork
PALLET: 15x4 (60)
CASE DM.: 12x9x12 in
CASE WEIGHT: 34 lb
BTL DEPTH: 3 in
BTL HEIGHT: 11.86 in
BTL WEIGHT: 3 lbs

TECHNICAL INFORMATION

VARIETY: 100% Verdejo

VINEYARD: Verdejo vines over 15 years old on sandy, gravelly Duero river terrace soils in Rueda. Farmed with regenerative practices.

WINEMAKING: Night harvest. Light pressing and racking to retain quality fermentation lees. Fermentation at 15 to 18°C in stainless steel.

VINTAGE: Mildew and a July 4 hailstorm reduced yields across the DO, but optimal soil reserves, summer heat, and cool September nights delivered grapes of exceptional quality.

AGING: 4 months on fine lees in stainless steel, stirred weekly with nitrogen.

ALC. BY VOL.: 13%

SRP: $21.99

UPC: NO UPC CODE

SCC: 10850061914320