



FINCA EL EMPECINADO

100% VERDEJO

2025

BASIC DATA

Area or Designation of Origin: Rueda
Type of wine: White wine
Grape varieties: 100% Verdejo

TECHNICAL CHARACTERISTICS

Alcohol Content: 12.5%vol
Total Acidity: 5.45 g/l tartaric acid
pH: 3.38
Total sulphurous: 167 mg/l
Glucose + Fructose: 1.62 g/l
Allergens: Sulfites

VINEYARD AND HARVEST

Specific soil type: Alluvium, sand loam
Pruning: Vines pruned in trellis
Harvest style: Mechanical and night harvest

VINIFICATION

After maceration and a delicate pressing, the fermentation is controlled at a temperature of 17 ° c. in stainless steel deposits in order to maintain and reinforce the maximum aromas typical of these delicate wines.

TASTING NOTES

Pale straw yellow, clean and bright.
Intense nose of tropical fruits including mango, pineapple with a floral background

Balanced acidity. Explosion of fruit. Very slight sensation of bitterness at the end, typical of the variety.
Long persistence of fresh fruit.

Consume preferably at a temperature between 7 and 10°C with mackerel and cod, clams, white mean or mild cheeses (like brie).

FORMAT

75 cl. bottles available in boxes of 6

PRIZES

- 87 points - Guía Peñín 2023
- 88 points - James Suckling 2022
- 90 points - James Suckling 2023 (22)
- Gold Medal - Concours Mondial Bruxelles 2023 (22)



BARBADILLO

DESDE 1821