



**VINTAGE: 2025 VARIETIES:
GREEN & SAUVIGNON BLANC**



VITICULTURE:

Location: Selected vineyards across several sites within the Rueda Designation of Origin, in north-central Spain.

Climate: Continental climate, with cold winters and hot, dry summers. A marked contrast between daytime and nighttime temperatures. Soils: Clay-limestone.



WINEMAKING:

Harvest: Predominantly machine-harvested at night, during the last week of August and the first days of September 2024.

Fermentation: In stainless steel tanks.

Maceration: Cold maceration at 6°C for 4 to 6 hours.

Ageing: A young wine, with no barrel ageing.

Time in bottle: The wine remains in bottle for two months before release



TASTING NOTES:

A bright yellow white wine with greenish hues, showing intense aromas of fruit, white flowers and subtle herbaceous notes. On the palate, it offers tropical and citrus flavours, with a refreshing, vibrant and persistent character, leading to a pleasant finish.

D.O. RUEDA VERDEJO & SAUVIGNON BLANC

**EL
GRAN
JEFE**