Marques de Riscal Limousin Rueda 2024



Region

The Rueda DO is located in 3 provinces of Castilla y León. Valladolid, Segovia and Avila. It occupies more than 72 municipalities, of which the best-known are. Serrada, Rueda and La Seca. In 1980, it was considered a denomination of origin (the first one in Castilla y León), thanks to its native grape, Verdejo, a fundamental strain for its white wines that has allowed it to be recognized internationally. With over 8,000 hectares of vineyards, the denominacion has 52 wineries and 1,400 grape growers. Its gravelly soil and continental climate are very favorable for the production of quality white wine. Winters are long and cold, the weather is windy and very rainy. White grapes used are mainly the native one, Verdejo, as well as Viura, Sauvignon Blanc and Palomino Fino.

Producer

The origins of the go back to 1858, when the Marques de Riscal, who was resident in Bordeaux, was asked to hire a French winemaker to help the locals improve their winemaking techniques, four years later in 1862 they produced the first ever Rioja wine to be bottled. In 1895 Marques de Riscal was the first non- French wine to win the diploma of honour in the Bordeaux Exhibition. Today the company owns nearly 600 hectares of vines, across La Rioja, Rueda and Castilla y Leon regions. Since 2006 Riscal inaugurated “The City of Wine” including a state-of-the-art winery and a hotel designed by the famous architect Frank O. Gehry.

Tasting Notes

Made from 100% Verdejo grapes from Marques de Riscal`s own Rueda vineyards where they have been applying organic viticulture methods since 2010. These vines are over 30 years’ old and are planted in the typical high, gravelly-soil terraces close to the River Duero. Aged for 9 months in Stockinger barrels from Austria. it has a greenish, straw-yellow colour. On the nose it reveals its intense varietal character with the classic aniseed and fennel aromas of the Verdejo grape. A fresh attack with good backbone and length, as well as a certain mineral character which clearly reflects the Rueda terroir.

Food

Serve with white meats, or roasted lamb, fish with salsa verde.

Technical Information

Country	Spain
Region	Rueda
Grape(s)	Verdejo (100%)
Type	White
Style	Luxurious
Oaked Style	Lightly oaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Dry	
Alcohol Content	13.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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