Rippa Dorii Los Curas Verdejo, DO Rueda 2023

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Rippa Dorii

— Rueda, Spain

Delicious textural and characterful Vedejo from the Los Curas vineyard.

Production

The Verdejo grapes are sourced from the Los Curas vineyard 5km from the winery. They are harvested in the cool of the night to maintain freshness and aromas. After transporting to the cellar the grapes are chilled further and undergo a 12 hour maceration. Part of the must is then fermented in stainless steel on fine lees, and part is fermented and barrel aged in French oak. After 6 months the wine is blended - the final wine has 80% of the stainless steel component, and 20% oak-aged.

Tasting note

Aromas of citrus and white peach alongside fennel and lightly toasted notes. The palate is complex with stone fruit and bright acidity balanced by savoury, nutty characters - all giving texture and weight.

Food Match

Enjoy with paella, garlic prawns, or fish served in white wine sauce.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Rueda

Grape Varieties:
Verdejo 100%

Suitable for:
Vegan