

BELA

GRAN VINO DE RUEDA 2023



A Verdejo with a name of its own. Distinctive, vibrant and true to its origin. Bela Gran VINO de Rueda showcases the full potential of the variety in a fresh, complex expression with soul.

Type of wine: White – Gran VINO de Rueda

Region of production: Rueda

Year: 2023

Grape varieties: 100% verdejo

Type of bottle: Bordeaux

Bottle size: 75cl.

Ageing and barrel type:

5 months on lees in French oak barrels

Alcoholic volume: 13.2%

pH: 3.39

SO₂ Free/Total: 26/98

Total acidity: 5.8

Volatile acidity: 0.32

Suitable for vegans



The vineyard

The grapes destined for Bela Gran VINO de Rueda come from exclusive vineyards over 30 years old, with yields below 6,500 kg/ha, in accordance with the strict requirements of this quality category.

Winemaking

Harvesting is carried out manually, with an initial selection of the grapes in the vineyard. The bunches are picked into small crates and then chilled in a cold storage room to preserve their freshness and aromatic integrity.

A second selection takes place on a sorting table before the grapes are gently pressed using a state-of-the-art, small-volume press.

The resulting must is transferred to stainless steel tanks where alcoholic fermentation takes place. Once completed, the wine is racked into 400-litre French oak barrels, where it ages on its fine lees for five months.

Vintage / Harvest description

The 2023 harvest began on 15 August and concluded on 5 October, with lower-than-average yields. Grapes were picked at night to maintain their aromatic potential and avoid oxidation. Climatic conditions—marked by high temperatures in August followed by intense rainfall in early September—favoured optimal ripening. The fruit arrived in excellent sanitary condition and with an ideal balance between sugar and acidity. According to the Rueda Designation of Origin Regulatory Council, the 2023 vintage holds great promise in terms of quality.

Tasting notes

Pale yellow in colour with elegant greenish reflections that hint at its freshness. On the nose, it is intense, refined and highly complex. Herbaceous and mineral notes intertwine with the hallmark aromas of the Verdejo variety: ripe stone fruit, fresh fennel and subtle citrus undertones.

Ageing on fine lees in French oak adds depth and nuance, with delicate hints of sweet spices, fine patisserie and toasted nuts.

On the palate, it is creamy and enveloping, with a silky texture and perfectly integrated acidity. Its balance between volume and freshness stands out, culminating in a long, slightly bitter finish — a hallmark of varietal authenticity.

The aftertaste confirms its complexity, with lingering notes of white fruit, fennel and gentle toasty hints.

A gastronomic Verdejo with soul: sophisticated, versatile and ideal for pairing with rice dishes, white fish, seafood, white meats, pâtés — or simply as a refined aperitif.

Recommended serving temperature: 8–10 °C.