

FINCA VALLEJO

RUEDA 2024

Finca Vallejo is a tribute to CVNE's founding family, and to the importance of the vineyard.

Type of wine: White
Region of production: Rueda
Year: 2024
DO vintage rating: pending

Grape varieties: 100% Verdejo
Type of bottle: Bordeaux
Bottle size: 75cl.

Alcoholic volume: 13%
pH: 3.31
SO₂ Free/Total: 29.6/96
Total acidity: 6.1
Volatile acidity: 0.32
Suitable for vegans



The vineyard

Selected Verdejo varietal from unique vineyards located in the municipalities of Rueda, La Seca, and Alaejos.

Night harvesting ensures that the grapes reach the winery in optimal quality conditions.

Winemaking

To preserve the primary aromas of the Verdejo grape, the fruit is gently and carefully pressed.

The resulting must is transferred to stainless steel tanks, where it ferments at a controlled temperature.

Vintage / Harvest description

The 2024 harvest began on August 29 and concluded on October 4. It was a smaller harvest compared to previous years.

The grapes were harvested at night and in stages to preserve their optimal organoleptic qualities and prevent oxidation.

Climatic conditions, with significant temperature differences between day and night and moderate daytime temperatures, encouraged a slower ripening process. This allowed the grapes to be harvested at their ideal parameters, though it also accelerated the pace of harvest during the final two weeks.

The lower yield was a result of the weather conditions and the implementation of sustainable vineyard practices.

The resulting wines are expected to showcase fresh aromas on the nose and excellent volume on the palate.

Tasting notes

This Verdejo shines with a pale greenish-yellow hue, radiating vibrancy in the glass. The nose is intensely aromatic, unveiling layers of ripe tropical fruits such as mango and peach, intertwined with zesty grapefruit. Subtle hints of spice and delicate herbal aromas add complexity and finesse.

On the palate, it is smooth and elegant, showcasing a harmonious balance of crisp acidity and a refined touch of bitterness. The long, lingering finish is marked by balsamic nuances, leaving a refreshing impression.

Its bright freshness and expressive fruit character make it a versatile pairing for white meats, fish, seafood, and select pâtés. It also stands out as a delightful aperitif.

Recommended serving temperature: 8–10°C.