

BELA RUEDA

2025

The Bela label is a facsimile of an original CVNE design from 1910. The stars that crown it represent the children of one of the founding brothers, Eusebio Real de Asúa. His brother Raimundo died without leaving descendants. Each star symbolises one of those children: Sofía, Áurea and Ramón. Sofía, affectionately known as Bela, is the namesake of this wine.



Type of wine: White
Region of production: Rueda
Year: 2025

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

Alcoholic volume: 13.1%
pH: 3.33
SO₂ Free/Total: 30/92
Total acidity: 5.9
Volatile acidity: 0.31
Suitable for vegans



The vineyard

Selection of top Verdejo vineyards located in the municipalities of Rueda and Alaejos. These rustic soils, low in organic matter, yield grapes of exceptional quality.

Winemaking

Night harvesting ensures that the grapes arrive at the winery in optimal condition. The pressing is gentle and carefully controlled to avoid unwanted extraction. The resulting must is transferred to stainless steel tanks, where alcoholic fermentation occurs at a controlled temperature. Throughout the process, the focus is on enhancing and preserving the primary aromas characteristic of the variety.

Vintage / Harvest description

The 2025 harvest reaffirmed our philosophy of precision in the vineyard. In a year marked by an overall reduction in production across the D.O. Rueda, our commitment to old vines and dry-farmed terroir allowed us to navigate the season with confidence and consistency. The vintage stood out for the meticulous selection of Verdejo in the vineyard, resulting in musts of notable aromatic complexity and vibrant freshness, capable of compensating for the lower yields. Our commitment to sustainable viticulture and night harvesting, carried out at the optimal point of ripeness, proved decisive in preserving the wine's identity. The 2025 wines retain an elegant structure and the distinctive mineral typicity that defines them, consolidating their position among the most serious and highly regarded profiles within the appellation, despite the climatic fluctuations of the season.

Tasting notes

Pale yellow in colour, with delicate green highlights that hint at its freshness. The nose is immediately expressive and precise, led by ripe stone fruit — mango and peach — alongside notes of pineapple, subtle aniseed nuances and wild herbs, adding both freshness and aromatic complexity. On the palate it is elegant and silky, showing a finely judged balance between vibrant acidity and a delicate varietal bitterness that brings depth and character. The finish is long, balsamic and persistent, inviting another sip. A refined companion for white meats, fish, seafood and pâtés, and equally compelling as an aperitif. Serving temperature: 8 to 10°C.