

In 1996, Jose Antonio Merayo created this relatively young winery in the appellation D.O.Ca. Rueda. The Duero River flows through Rueda's northwestern corner and several tributaries branch off from the river to provide, through their flooding, soils perfect for cultivating grapes. The region also enjoys a privileged climate with hot, dry days and cool nights that result in grapes with perfectly balanced levels of sugar and acidity.

Today, Val de Vid now owns 20 hectares of vineyards in La Seca in the heart of Rueda, which are planted exclusively with the Verdejo variety. The winery controls another five hectares of Viura vineyards through close relationships with several growers. Val de Vid's wine-making installations are located a few kilometres away in the village of Serrada near Valladolid. Using the latest technology combined with traditional vinification methods, they produce white wines of exceptional quality and a singular expression of their soil and climate.

Val de Vid

2011

D.O. Rueda



The Harvest: 2011 was marked by mild temperatures in March and April and strong summer heat, which brought forward the ripening cycle and thus the harvest, which took place between 14-26 September. The vineyards of Bodegas Val de Vid are 23 years old which, combined with thoughtful viticulture techniques, meant that ripening was regular and controlled. Grapes were in excellent sanitary conditions. They were harvested at night in order to take advantage of the cooler temperatures and avoid must oxidation provoked by sunlight. This

simple practice helps us to save energy and improves the quality of the wines.

Vinification: The must is cold macerated with the skins for eight hours at 6-8° C, enhancing the Verdejo's characteristic aromas. Fermentation takes place at 14-16°C, which helps to maintain and intensify the variety's unique flavour. Afterwards, the wine is kept in contact with the fine lees to strengthen its structure by providing fatty acids and more ample and glyceric sensations on the palate.

Tasting notes

Colour: Medium intensity straw yellow colour with deep green reflections. Bright and very well presented.

Nose: Intense; fleshy white fruit (pear, apple) and tropical fruit predominate. Touches of herbaceous plants (hay, fennel), balsamic echoes and an aniseed-flavoured background with notes of white flowers.

Palate: Fresh, elegant and smooth, but well structured. Tasty, aromatic and with easy entry into the mouth. Complex end with pleasantly bitter touches as is typical of this variety. Lingers long in the mouth.

Food Matches: Perfect for rice dishes, smoked fish, salads, pastas with white sauces and white meats.

Technical Specification

Varietals	100% Verdejo
Vine Age	23 Years Old
Fermentation Temperature	14-16°C
Fermentation & Maceration Period	15-20 Days
Alcohol content (vol)	13%
Acidity total (gr/l.)	5.7 gr/l
pH	3.3
SO2 free (mg/l.)	28 mg/l
Residual sugar (gr/l.)	3.5 gr/l
Suggested temperature for serving	10°C
Winemaker	Silvia Garcia