



RIPPA DORII

VERDEJO 2024

VINTAGE NOTES

WINERY INFORMATION: The Rippa Dorii wines are hand-crafted from the Perez Cuevas Family's (Bodegas Ontañón) wineries in Rueda and Ribera del Duero. Rippa Dorii in Rueda are white wines made from the indigenous Verdejo grape, and the red wines from the Ribera del Duero appellation express the supreme finesse of Tempranillo grown in a continental climate. These two historic Castilian appellations are located on the banks of the Duero river, which is the largest in the Peninsula and the home of one of the world's greatest winemaking traditions in Spain. Rueda and Ribera del Duero are two appellations with deep-rooted prestige and historical tradition in Spain. 100% estate fruit from sustainably-farmed vineyards.

VINTAGE 2024

WINEMAKER Rubén Pérez Cuevas & Serafín Moya

VINEYARD MANAGER Leticia Pérez Cuevas

VINEYARDS Torreduero, Los Curas and Hornillos

VARIETAL Verdejo

HARVEST METHOD Manual

STORAGE TEMP. Between 7°C - 11°C

ALCOHOL 13.5%

PH 3.31

RESIDUAL SUGAR 2.2 g/L

ACIDITY TA of 5.17 g/L

PACK SIZE 12/750

UPC 859331005631

VITICULTURE: We select grapes from our own vineyards in Torreduero, Los Curas and Hornillos where the poor, gravelly soils dominate, with major outcrops of limestone at medium and high altitudes. Dry, fresh zones which favour a wonderful blend of the different kinds of soil which characterise the DO Rueda appellation: platforms of smooth pebbles and soils with carpets of stones. We also include grapes from old vines with very low yields, over sixty years' old and with varying planting densities.

HARVEST: The year began with a frost in the first days of April, while the plant was still dormant. Halfway through the grape harvest, at the beginning of September, there was 40 to 70 mm accumulated rainfall, just when the vines were beginning to suffer the effects of the drought. However, this rainfall was highly beneficial. The harvest was not very large in quantity, but the grapes entered the winery with excellent quality, ideal for long cold maceration and working with the lees.

ELABORATION: Harvesting is at night to maintain the maximum freshness of the grapes on reception in the winery. It is partly mechanised and in the oldest vineyards, by hand with crates. The way of working involves methodical, rigorous selection of the grapes before they reach the winery.

COLOR: Straw yellow

TASTING NOTES: **Color** - On the eye you can see a straw yellow color with greenish glints and golden iridescence, with a very bright and clear sheen. **Aroma** - On the nose it is a wine with great intensity, balsamic aniseed aromas, with fennel, white-fleshed and citrus fruit and reminders of tropical fruit. **Taste** - Smooth, very elegant mouth-feel with that typical final bitter touch of the verdejo variety, with good structure, body and a great balance between acidity and alcohol, with a full, powerful, complex and very persistent retronasal sensation.

90pts
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Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.