PIEDRAS DE SAN PEDRO
BODEGAS Y VIÑEDOS

PIEDRAS DE SAN PEDRO
VERDEJO CUVÉE



TECHNICAL SHEET

Appellation of Origin Rueda
Location: Nava de Rey (Valladolid)
Variety: 100% Verdejo, manual harvest.
Aging: On the lees, in stainless steel tanks and new extra-fine grain French oak barrels with special toast.
Limited Edition: 2,400 bottles.

RUEDA
DENOMINACIÓN DE ORIGEN

HISTORY

With our reds already established in Ribera del Duero, we crossed the natural border of the river to the D.O. Rueda to explore a new facet of our history. The Duero thus becomes the common thread of this project and the stroke that runs through its label: a subtle dialogue between two territories that share a deep wine culture. From this personal search, Verdejo Cuvée is born, an exclusive edition of only 2,400 bottles. An author's white wine that, thanks to a meticulous selection of grapes, work on fine lees, and the final coupage, achieves the perfect balance between freshness, depth, and elegance.

ELABORATION

Verdejo Cuvée is a limited-edition white wine born from the purity of the 100% Verdejo grape, meticulously crafted to balance freshness and complexity. Its process begins with whole fermentation in tanks, followed by aging on its fine lees for a minimum of four months, providing volume and a silky unctuosity on the palate. Subsequently, the wine is divided to achieve its maximum expression: one part remains in the tank to preserve the vibrant floral and fruity identity of the variety, while the other matures in new extra-fine grain French oak barrels, where it acquires subtle spicy nuances. The excellence of the project culminates in its Cuvée concept: a masterful blend that fuses the purity and energy of steel with the maturity and sophistication of wood, resulting in an extraordinarily harmonious, round, and elegant wine.

TASTING NOTES

Brilliant pale yellow color with subtle steely and golden reflections revealing its time in wood. On the nose, it displays great intensity and complexity: the pure aromas of the variety—white fruit, citrus, and fennel—intertwine harmoniously with bakery notes from its fine lees and distinguished spicy and toasted nuances from the French oak. Its entry on the palate is broad and enveloping, with a silky and unctuous texture. It stands out for the masterful balance of its Cuvée concept, where the fruity vivacity of the tank and the structural maturity of the barrel coexist, culminating in a long, round, and elegantly balsamic finish. An author's interpretation of the D.O. Rueda that elevates the variety to a higher level of finesse and sophistication.

NOS IMPULSA | ICECYL competitividad empresarial | Junta de Castilla y León

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