

# FINCA MONTICO

## GRAN VINO DE RUEDA 2022

**100%organic**

From the 2018 vintage onwards, all our estate owned vineyards have been certified as organic.

Marqués de Riscal are committed to making a wine with minimal intervention, with the aim of enhancing the varietal purity and reflecting the character of the terroir in this area of the Duero.

Respect for the environment, for the indigenous fauna and the ecosystem makes for a more sustainable cultivation and prolongs the life of our vines, guaranteeing the quality of our wines for the future

Our levels of total sulphur dioxide do not exceed even 50% of the dose permitted for organic wines.

Our intention is to moderate the level of sulphites in our wines so as to be able to highlight the purity of the varietal aromas and the character of the terroir.

### VARIETY USED

Verdejo

**ALC./VOL** 13°

Total Acidity 5,8 g/l

**pH** 3.10

Sugar < 2 g/l

### AGEING

Aged on fine lees in stainless steel tank and in a French oak foudre.

### FOOD PAIRING

This wine pairs well with fish, shellfish, white meat, ham, pasta, chicken and cold cuts.

### BEST SERVED AT

Between 8° and 10°C

**TASTING NOTES** Greenish-yellow colour. Medium intensity on the nose with a marked Verdejo varietal aroma and hints of fennel, herbs, white blossom, pear and peach. It has a fresh, unctuous, very smooth mouth-feel, with a long, round finish. Good acidity together with a period of ageing on its finest lees will allow it to stay fresh over time and preserve all its aromatic complexity. This wine does not seek to impress with a powerful nose, but to reveal a more elegant, complex varietal character. These are wines which can be enjoyed even 24-30 months after the harvest.



CONTAINS SULPHITES

HEREDEROS DEL MARQUÉS DE RISCAL

WINE MODERATION  
12.5% ALC/VOL

## FEATURES

Finca Montico is an organic wine made entirely from Verdejo grapes from a vineyard plot with bush vines over 40 years old and the typical gravelly, stony soil of the high terraces overlooking the River Duero. Yields are limited to around 5,000 kilos per hectare and harvesting is done by hand into crates with a capacity of around 20 kilos.

When the grapes arrive at the winery, they are chilled before undergoing a double process of manual selection, first, of the whole bunches and then of the whole grape berries, after destemming. Then the whole grapes are gently pressed and in an inert atmosphere, so as to obtain free run juice in very small quantities but of an extremely high quality. Next, the must is lightly decanted and sent to ferment only in the presence of its indigenous yeasts. This particular characteristic gives the wine greater aromatic personality and originality. When fermentation is complete and after a first racking, the wine remains in contact with its fine lees for at least four months. These lees, or remains of inert yeast, are placed in suspension using nitrogen, at least once a week. This type of ageing on fine lees enables the release of a series of compounds which increase the body, smoothness and complexity of the wine and improve its aromatic stability during its time in bottle. These are white wines which, while not barrel fermented, stay fresh and young for a longer period of time, maintaining all their varietal character.

## 2022 VINTAGE

From October to March around 200 l/m<sup>2</sup> was collected, with particularly low levels of precipitation in January and February and high rainfall during the month of March (60 l/m<sup>2</sup>). As for temperatures, the number of days with frost during the period of dormancy was slightly higher than in an average year, with the minimum temperatures recorded in the first week in April being of special note, although these did not affect the vines. Once the growing cycle commenced, the months of May, June and July were very dry and in August there were just two outbreaks of rain (one of them with the harvest already under way) which was positive for the yield and the correct ripening of the grapes. During the months between May and August the average monthly temperatures were higher than normal, with several heatwaves in which maximum temperatures of around 40°C were reached. These meteorological conditions meant that the harvest began ten days early and that the sanitary condition of the grapes throughout the cycle and when the grapes were brought into the winery was ideal.

## AWARDS

**Mundus Vini 2023**  
Silver Medal

**James Suckling 2023**  
92 points

**Guía Peñin 2024**  
92 points

**Guía Proensa 2024**  
96 points

**Tim Atkin 2024**  
94 points