

MARQUÉS  
DE RISCAL

**LIMOUSIN**

Gran Vino de Rueda

2022

D.O. Rueda

**VARIETY USED**

Verdejo

**ALC./VOL** 13,45°  
Total Acidity 5,75g/l

**pH** 3.20  
Sugar <2 g/l

**AGEING**

Fermentation and ageing on lees for 6 months in 600 litre vats made of French oak

**FOOD PAIRING**

This wine goes well with fish in sauce, white meat, even with sauces which are not too strongly-flavoured, roast lamb, chargrilled vegetables and pulse dishes.

**BEST SERVED AT**

Between 9° and 12°C.

**TASTING NOTES**

Wine with a pale golden colour, complex and elegant. On the palate it is smooth with a good base of fine lees, dried fruit and hints of toasted wood.



CONTAINS SULPHITES

**FEATURES**

100% Verdejo grapes from bush vines over 40 years old, from the highest terraces of the district of La Seca and ungrafted vines from the area of Segovia.

50% of the vines are already being grown organically. The high adaptability and excellent acidity of this grape allows for ideal fermentation and ageing on lees in French oak barrels.

Harvesting is performed manually into 15 kilo crates for the subsequent pressing of the whole grape, without crushing, after passing through a two-stage sorting table for the selection of bunches and of whole grape berries. In this way oxidation of the must is reduced to a minimum and all the aromas, colour and freshness, typical of this variety, are preserved. After light fining of the must, fermentation takes place in 600 litre vats made of French oak from 3 sources: Allier, Nevers and Vosges, followed by a period of ageing on lees which can last around 6 months. Weekly bâtonnage or lees stirring during the first 3 months and then depending on the evolution of the ageing process.

**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  
GOLD

Guía Proensa 2024  
97 points

Guía Peñín 2024  
91 points

Tim Atkin 2024  
95 points