

FINCA MONTICO

GRAN VINO DE RUEDA 2023

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 12,8°

Total Acidity 6 g/l

pH 3.20

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.

AWARDS:

Tim Atkin Rueda Report 2025 - 95 points

Guía Peñín 2025 - 92 points

Guía de Vinos La Vanguardia 2025 - 93 points

CONTAINS SULPHITES



HEREDEROS DEL
MARQUÉS DE RISCAL
Desde 1858



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.

2023 VINTAGE

The mild temperatures during the period of dormancy of the vines, with a significant absence of frosts in the months of November and December, led to an early start to renewed growth activity. For this reason, minor frost damage was noted on 5 April in the phenologically more advanced vineyards. Later, in the zones in the DOP Rueda at a higher altitude, there was a frost on 17 May which caused considerable damage in the Segovia district, with a resulting reduction in yield in the affected plots.

The recuperation of the moisture levels in the soil during the autumn months was sufficient, but rainfall was scarce from January until the end of May. At this point, and until mid-June, there were a number of episodes of rainfall which meant intensifying the care of the vines to prevent possible outbreaks of cryptogamic (fungal) diseases. In addition, during the period of flowering-fruit setting, this rainfall was accompanied by cold days and strong gusts of winds from the north, which had a negative effect on fruit setting and the potential production of the harvest.

Temperatures in July and August were slightly above the seasonal average, while precipitation was non-existent during these months. Good indicators of ripening were observed, with balanced, healthy grapes, and the harvesting began on 22 August, that is, ten days earlier than the norm in recent years.

During those initial days of the harvest, a final heatwave made it necessary to harvest the parcels very carefully and selectively, depending on their state of ripeness. Further into the harvest, on 3 September, there was a heavy storm which interrupted picking but which had a positive effect on the end of ripening in the later-ripening vineyards, so that this campaign obtained contained yields and grapes with an optimum state of health and of quality.