

RIVENDEL

VIOGNIER - VERDEJO 2024



MAIN INFORMATION

Organic White Wine to be enjoyed during 4 years after the harvest.

From our own **Vineyards**: Finca Los Caleros, located in Nava del Rey, Valladolid, Castilla y León. Yield: 5.500 kg/ha.

Stony, gravelly **soils** with a **height** of 700 meters.

Variety: Viognier (50%) and Verdejo (50%).

This wine has a new elaboration style, appreciated in tasting:

A portion of the grapes ferments spontaneously in 500-liter French oak barrels, where it remains on its lees for 6 months; the rest of the grapes ferment in stainless steel tanks and rest there on their lees for the same period. The final blend between barrel and tank varies each vintage; the wine offers excellent freshness and elegance, as well as the floral touch characteristic of Viognier, along with a slight complexity on the palate imparted by the barrel, setting us apart from other traditional wines.

Bottling date: August 11st, 2025. Individually natural moulded micro cork stopper. **Limited production**: 7,215 numbered bottles.

2024: above-average rainfall and temperatures favoured a slow and gradual ripening, leading to a good balance between alcohol and acidity and resulting in wines with great aromatic expression and harmony on the palate. The vintage has been rated "Very Good" by the Regulatory Council.

TASTING NOTES

(March 20th, 2026)

Appearance: straw yellow with greenish hues; clean and bright.

Nose: intense, clean and expressive, with a wide range of nuances. White fruits such as pear and apple are complemented by subtle hints of stone fruit. Floral and mineral notes.

Palate: broad and fresh, with well-integrated acidity. Creamy and glyceric, very intense, with a long and persistent finish.

Service temperature: from 7° to 9°.

Harmony with food: rice, seafood, fatty fish, sushi and sashimi, legume stews with fish, grilled vegetables and Spanish paella.

OTHER INFORMATION

Awards: ADN Verema Guide 2026: **92 points**; Gourmets Guide 2026: **91 points**; La Sevi Guide 2025: **92 points**; Vino Cotidiano Guide **GOLD** 2024; Verema New Wine **GOLD** 2023; Japan Wine Challenge **BRONZE** 2023; WEIN + MARKT 2022: **90 points**.

Allergens: contains sulphites. **Energy value**: 77 Kcal / 100 ml

°Alc: 13.7%Vol Total Reducers Sugar: 2.6 g/l Total Acidity: 5.3 g/l SO2 T: 110 mg/l

RUEDA D.O.: more than 80 wineries and 20,724 hectares. Castilla y León, Spain. 74 municipalities distributed among the provinces of Valladolid, Segovia and Ávila. Created in 1980. Gravelly soils high plains rising with a Continental climate; winters are cold and very long; springs are short, and late frosts are frequent; in contrast, summers are hot and dry, occasionally interrupted by an unwelcome thunderstorm. Very low rainfall levels. The Verdejo grape has been grown in the Rueda D.O. for over 10 centuries. What makes it so special is the combination of its aroma and flavour, with hints of wild mountain herbs and fruit and refreshing acidity.



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