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## VIÑA de MERCADO

**Marqués de Velilla** produces wine from the Rueda appellation, a wine region recognised all over the world for the high quality of its white wines and even more for the genius of its indigenous grape variety, the Verdejo.

Viña de Mercado Verdejo is a harmonious and seductive wine with a characteristic complex and expressive bouquet of classic Verdejo characters. It has an entry on the palate that is packed with flavour and complemented by elegant freshness and a refreshing finish.

### APPELLATION

D.O. Rueda

### GRAPE VARIETIES

100% Verdejo

### HARVEST

Late September

### ELABORACIÓN

After the grapes have been selected in the vineyard, they are gently pressed and de-stemmed, then fermented at a controlled temperature, after which they undergo a malolactic fermentation process.

### TASTING NOTES

**Colour:** Bright pale gold, with soft green hues.

**Aromas:** Very expressive, with notes of green apples and tropical fruits harmoniously combined against a floral backdrop.

**On palate:** Harmoniously fleshy and fresh with ripe fruit coming through in the finish.

### SERVING TEMPERATURE

Between 8 and 10° C.

### TEST RESULT

Alcohol content 12.5% vol.



Scan  
for more  
information



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## VIÑA de MERCADO



**RUEDA**  
DENOMINACIÓN  
DE ORIGEN

### RUEDA DESIGNATION OF ORIGIN. A PASSION FOR WHITE WINE.

The D.O. Rueda comprises 72 municipalities in the provinces of Valladolid, Segovia and Ávila. It is the oldest wine designation of origin in Castile and Leon, where grapes have been grown since the Middle Ages.

### SANDSTONE SOILS AND ACLIMATE FULL OF CONTRASTA

The landscape is formed by flat lands, ample horizons and rolling hills of alluvial soils with a high chalk content.

Toward the south, the land turns brown and sandy, with a sandstone and chalk subsoil. The area's continental climate offers marked contrasts between the cold winters, often beset by severe frosts, and the hot, dry summers, interspersed with occasional thunderstorms. Abundant rains in spring and autumn are another factor influencing the quality of its wines.

### LAND OF WHITE WINES

Rueda has earned worldwide recognition as one of the few European wine regions specialising in white wines. Special mention should be made of the development and care of the most famous of its native grape varieties, Verdejo, which has become the region's standard.

### VERDEJO AND OTHER VARIETIES

Verdejo grapes have been grown in the area since time immemorial. Its origins are thought to date back to the 11th century, during the reign of Alfonso VI. It is considered one of Spain's best grape varieties and produces luminous, fresh, highly aromatic wines with notable smoothness and a pleasant acidity.

In addition to the Verdejo grape variety, Sauvignon Blanc, Viura and Palomino Fino are also used to make white wines in Rueda.

### VINIFICATION AND AGEING

Rueda's famous white wines follow a unique vinification method whereby the grapes are first cooled below fermentation temperature and then covered with an inert gas during the fermentation process that also takes place at fairly cold temperatures.



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