



Grape Variety : 100% Verdejo

Appellation: D.O. Rueda

Alcohol: 13% vol.

Residual Sugar : <2 g/L

Serving Temperature : 8–10 °C

THE WINERY

Bodegas Tres Pilares is the result of the collective effort of three brothers — Jaime, Eustaquio, and Antonio — who are the pillars of everything we do. As the “Tres Pilares” of our winery, they bring decades of hands-on experience in vine growing.

Our mission is simple yet profound: to explore and celebrate the true identity of Verdejo, our indigenous grape. We have spent years working with our family vineyards in La Seca, and we are convinced that this small village in the heart of the D.O. Rueda holds something truly unique. The stony soils, high altitude, and proximity to the Duero River lend a distinctive minerality and complexity to our wines that cannot be found elsewhere.

VINEYARD

The grapes for this wine are sourced from estate vineyards in La Seca, planted on poor, gravelly soils at over 750 meters altitude. The continental climate, with hot days and cool nights, favors slow ripening, excellent acidity, and complex aromatics.

WINEMAKING

Aged on fine lees in stainless steel tanks for 5 to 7 months, with periodic bâtonnage (gentle stirring) to keep the lees in suspension and develop texture and complexity.

Vegan-friendly fining using vegetable proteins

TASTING NOTE

Brilliant pale yellow with greenish hints.

On the nose, it offers intense aromas of white peach, citrus peel, fennel, and subtle herbaceous notes, reflecting the pure expression of Verdejo from La Seca.

The palate is bright and textured, with crunchy acidity and a firm structure that drives the wine through to a long, mineral and delicately saline finish, a hallmark of its stony, high-altitude terroir.

A versatile wine, ideal with oysters, grilled white fish, paella, goat cheese, and lightly spiced Asian dishes.