



## COLECCIÓN COMENGE VERDEJO ECOLÓGICO 2025

Made exclusively with Verdejo variety, from vineyards of over 80 years old, by small winegrowers in the town of Rueda. They are planted in clayey-calcareous lands covered with boulders, poor in organic matter, giving the wine great elegance, finesse and persistence.

The alcoholic fermentation takes place in stainless steel tanks with wild yeasts of the grape. It undergoes cold maceration for 12 hours. After the racemes have been pressed, the must ferments at a low temperature in a stainless steel tank. It then rests on its lees for three months.



100% Verdejo  
**ORGANIC**



On lees in a stainless steel tank for 3 months

### Origin of the grape

Vineyard planted on the moors of Rueda. Surface boulders and clayey-calcareous subsoil, poor in organic matter. On vineyards planted in the upper areas of the plateau with limestone soils, giving the wines great elegance, finesse and persistence.

### Tasting notes

Straw yellow in the glass with steel-coloured highlights, clean and brilliant.

Medium-high intensity bouquet, somewhat overwhelming and very typical of the variety, reminiscent of hay, dry straw, citrus fruit, fresh white fruit, dill, fennel, freshly cut grass and slight hints of bay.

The mouth is dry, full-flavoured with volume, balance and good persistence. The palate is soft and lively, showing its refreshing acidity. The aftertaste reveals all the character of the old Verdejo vine: pleasant and subtle notes of herbs (fresh grass, fennel) that increase its persistence to leave an elegant finish on the palate.

**Pairing:** Fatty fish and shellfish (clams, cockles, mussels, salmon, sardines, mackerel...), rice, savoury snacks, fatty cheeses, cold meats and pâtés. Serving temperature: 8-10°

### Awards and Ratings Colección Comenge Verdejo



Peñín Guide  
90 points



Ultimate Wine Challenge  
94 points



Selection Mondial de Vins  
Canada  
Firts prize



Vinos Gourmets Guide  
92 puntos