

La Camioneta



D.O. Rueda

La Camioneta Verdejo

In Spain, the indigenous Verdejo variety is a byword for a fruity, light white wine that offers real pleasure!

La Camioneta Verdejo is made in our Pagos del Rey winery, located in the province of Valladolid, Rueda. Careful handling of this region's star grape Verdejo, combined with modern wine making techniques, has resulted in a deliciously fresh and fruity dry white wine with real character and brightness.



Region

Rueda is a wine producing region in the heart of the Iberian Peninsula, on the high plateau of Castile and León, right between two of Spain's most famous red-wine producers: Ribera del Duero and Toro, and just on the North-West of Madrid. The river Duero flows through this region from East to West. Rueda was the first Denominación de Origen to be certified in the Region of Castile and León (1980). This high plateau is characterised by a typical continental climate featuring long cold winters, a brief spring season, and dry harsh hot summers

VARIETY
Verdejo

STYLE
Still wine

ALCOHOL GRADUATION
Best between 8-10 °C

SERVING TEMPERATURE
13%

Tasting Notes

Pale lemony colour with bright highlights. On the nose it displays aromas of fennel and hay and hints of ripe white fruits. Fruity and smooth on the palate with a long finish.

Food Pairing

Perfect with Thai, Japanese (sushi), steamed fish dishes such as monkfish on a bed of rocket, asparagus gratin dishes or fennel with ham and cheese.

Technical Information

The Verdejo grapes are harvested at night in early October. This cooler temperature allows the grapes to retain their wonderful aromatic characters. Before crushing the wine must be left for maceration with the skins for 6 to 8 hours to obtain maximum varietal expression. The winemaking process includes careful handling at every stage. The fermentation is carried out at a controlled temperature in stainless steel tanks at 16° C. The result is a fresh and subtle wine.

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Other La Camioneta

Be seduced by frizzantes wines: refreshing, fun, combine with any type of dish thanks to its low alcohol content and fine bubbles.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY
Verdejo

STYLE
Frizzante

ALCOHOL GRADUATION
5.5%

SERVING TEMPERATURE
6-8°C. Keep the bottle cold while serving.

Tasting Notes

Made using Verdejo grapes. A perfect balance of alcohol, acidity and sweetness is achieved through natural fermentation, resulting in a fruity, sweet and refreshing character with a light fizz and low alcohol content (5.5%).

Food Pairing

Serve chilled for the perfect accompaniment to any aperitive or light dinner.

Technical Information

The Verdejo grapes are harvested at dawn in early October. Cool night temperatures allow the grapes to retain their wonderful aromatic nature. Partially-fermented grape must in isobaric tanks where fine bubbles are naturally formed. When the wine-must come to 5.5 degrees of alcohol, it stops the fermentation.



Other

La Camioneta Moscato

The fine and refreshing bubbles of moscato make it the next big thing among wine lovers. Made with the muscat grape, all the sweetness of this variety is preserved from ripening in the sun in the fields of La Mancha. Its fruity flavors are stone fruits such as apricot, peach or nectarine and its aromas are reminiscent of caramel and jasmine.

Region

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VARIETY
Moscato

STYLE
Sparkling wine

ALCOHOL GRADUATION
7%

SERVING TEMPERATURE
Best served chilled (6-9°C)

Tasting Notes

Delicate and pleasant Moscato. Floral, intense exotic notes, aromas characteristic of white stone fruit and peach skin. Refreshing, with delicate bubbles and a honeyed character on the palate.

Food Pairing

Ideal to accompany desserts, chocolates ...

Technical Information

Made with grapes from the Muscat of Alexandria variety. After a light and gentle pressing, a clean, high quality must is obtained. This must is fermented with specially selected yeasts in stainless steel tanks to up to 7 degrees of alcohol, creating an internal pressure of approximately 4 bars. At this point, the temperature is reduced to arrest the fermentation. The wine then remains on its fine lees for a few weeks at temperatures below zero for maturation, clarification and stabilization of the sparkling wine. Its aromatic nuances should now be integrated with fine and delicate bubbles. Later the Moscato is filtered and sterile bottled.