D.O. Rueda

Medusa Verdejo – Organic Wine

This wine joins the Medusa range as a reflection of the excellent evolution of Spanish white wines. It is made from the queen grape variety of the Rueda DO, where it is produced: the white Verdejo grape. Medusa Verdejo Ecológico retains the typical characteristics of this grape variety, with hints of grass, fruity touches, freshness and excellent acidity.

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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 **13%**	SERVING TEMPERATURE **Served chilled**

Tasting Notes

Greenish tones typical of the Verdejo grape. On the nose there are hints of scrubland grass with fruity touches. On the palate, it is slightly bitter which, together with its natural balanced acidity, invites you to continue tasting it.

Food Pairing

Thanks to its freshness it makes a harmonious match with all kinds of rice dishes, pasta, warm salads, creamy sauces and grilled vegetables.

Technical Information

Fermentation at a controlled temperature of 16ºC in stainless steel tanks.

Awards

GOLD
2025 Mundus Vini: Medusa Verdejo Organic 2024