

BARDOS

BARDOS VERDEJO 2024

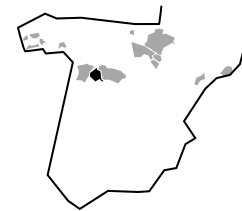
The essential variety of Rueda, Verdejo.



ORIGIN

In 2004 when we began our exploration in the search for the wine regions with most potential in Spain, we discover in Rueda the vineyards of Verdejo, a variety capable of conquering the palate of the lovers of the most aromatic whites. In the heart of Castilla, a hard area to work with the vine, with Bardos we pay tribute to all the men and women who dedicate their lives to the countryside.

At Bodegas Bardos we elaborate wines in an artisan fashion, aiming to have them reflect the Castilian landscape and climate of a place where only the bravest dare to work the land in the most extreme conditions, where the cold shrinks the bones, the wind cuts the flesh and the sun burns the skin. A place only suitable for the authentic “bards” of wine, our wine growers.



D.O. Rueda



AWARDS

Gold Medal
Monovino Awards
2016. 2015 vintage.

90 points
Peñín Guide 2020.
2018 vintage.



BARDOS



TECHNICAL INFORMATION

Varieties: Verdejo.

Vineyard: Selection of 20 to 25 years old vineyards, located in Rueda and La Seca, on the rocky soil at 700 to 800 metres above sea level. Continental climate and large temperature difference between day and night favour to produce great balance wines.

Harvest: Nighttime harvest with temperatures below 15°C. The harvest took place between September 13 and 23, 2024.

Winemaking: Cryomaceration to encourage colour and primary aromas extraction. Softly pressed and fermentation with natural grape yeasts at low temperature. Aging on the fine lees for 2 months.

Alcohol Content: 13% Vol.

TASTING NOTES

Colour: Straw yellow color with greenish tones.

Nose: Intense aromas of tropical fruits (pineapple and passion fruit) and also plant notes typical of the Verdejo variety, such as the touch of boxwood, which add complexity.

Palate: Enveloping, velvety and long. Persistent, with good acidity that balances the fullness in the mouth, making it very harmonious.

2024 VINTAGE

The cycle began with abundant rainfall in autumn, winter, and early spring, followed by a dry period. The summer, marked by high temperatures, ended with heavy rainfall in early September, which did not affect the harvest and actually favored optimal ripening. As a result, the grapes arrived at the winery in excellent sanitary condition, with a great balance between alcohol content and acidity.
