El Loco de Finca La Colina



VARIETY: 97% Verdejo and 3% Sauvignon Blanc
VINTAGE: 2024
CLIMATE: Continental Mediterranean
ALTITUDE: 750 m
SOIL: Stony soils over brown earth, rich in magnesium and calcium, lying on rocky deposits with low organic matter
AVERAGE VINEYARD AGE: 40 years
LOCATION: La Seca (Valladolid)

WINEMAKING:

After harvesting, a pre-fermentation cold maceration is carried out at temperatures below 7°C, followed by pressing and selection of only the highest-quality free-run must. The must undergoes a long and carefully controlled settling process to ensure clarity while preserving varietal aromatic compounds. Fermentation takes place at low temperature, below 15°C, enhancing aromatic expression and flavour balance while reinforcing the wine's fresh and fruit-driven character. The result is a distinctive blend of two of the appellation's most representative varieties, crafted to highlight freshness, balance and aromatic intensity.

TASTING NOTES:

APPEARANCE: Clean and bright straw yellow with greenish reflections.
NOSE: High aromatic intensity and marked freshness, with notes of tropical fruit (lychee and mango), stone fruit (apricot) and delicate white floral nuances.
PALATE: Balanced, smooth and approachable, with flavours of fresh peach and tropical fruits and a lively, refreshing finish.

FOOD PAIRING:

An excellent match for fish, seafood and smoked dishes, as well as rice dishes and white meats. Particularly suitable with seared foie or Almadraba bluefin tuna tataki.

AWARDS:

Concours Mondial de Bruxelles 2023: Gold Medal
Guía Peñín 2026: 90 points

% Alc: 13,5 | 8-10°C | 75 cl.
Contains sulfites

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