

VQ
FINCA VENTA
D DON QUIJOTE

VQ VERDEJO CLÁSICO

TECHNICAL DATA

APPELLATION: I.G. Tierra de Castilla

VARIETY: 100% Verdejo

VINTAGE: 2025

ALC. VOL. %: 12%

ORIGIN: Finca Venta de Don Quijote (El Llano)

HARVEST: Night harvest during the first half of August

ELABORATION: Thermoregulated stainless steel tanks

STORAGE: In bottles, on the property in cool environment
with controlled temperature

AGEING POTENTIAL: Recommended 18 months

CORK: Microgranulated

BOTTLE: 450 grams, 316mm green Bordeaux

CAPSULE: Complex



TASTING NOTES

Pale steely yellow with greenish highlights. It is bright and shows abundant tear. The work on lees brings an interesting complexity to the nose, showing high intensity fruit with a great presence of notes of peach, with flowers, pineapple and light citrus. Intense and very tasty on the palate. It has a remarkable structure, which leaves unctuous sensations perfectly integrated with a generous acidity which brings freshness. Important presence of fruit on the palate is perceived and leads to a fine finish and marked memory.