



FINCA VALDELAGUNDE

# PEDRO ESCUDERO

CUVÉE ESPECIAL

Monovarietal Verdejo · Vintage 2025



## TASTING

*Intense yellow colour, oily, round and a very fleshy wine in the glass.*

Intense with an elegant combination of hints of peach, apricot, citrus, fennel and flowers. Light notes of spice with a hint of vanilla, it is big, round, crisp and the winemaking process highlights the fruit, making it very attractive and fresh for every palate. The wine differs from the traditional winemaking process of the Verdejo. Smooth finish thanks to the wood, leaving a lasting sensation in the mouth.

## VINEYARDS

Family vineyards in the village of La Seca, on the Camino San Martín and Camino Real, among pine groves. Gravelly and sandy soils, with a clay subsoil and a surface covered in rolling pebbles. We practice traditional, organic viticulture with absolutely no fertilizers or chemical treatments. Soil monitoring and fertilization according to the natural standard we have always applied. Espalier cultivation of vines with double guyot pruning by hand (without pre-pruning).

## WINE-MAKING

Blend of different fermentations from the same plot with the Verdejo variety, pre-fermentative macerations (carbonic maceration and with deposit from must), direct fermentations in stainless steel vats and fermentation in oak vats (French and American). A unique blend of all will be created to achieve the perfect balance of the nuances contributed by each wine, part of the winery's identity.

ORIGIN La Seca, Valladolid · Camino San Martín & Camino Real	VARIETY 100% Verdejo	SOIL Gravelly · sandy	VINTAGE 2025
HARVEST 15–20 Sept. 2025	ALCOHOL 13% vol	ACIDITY 5.46 g/l	BOTTLE SIZE 75 cl · 150 cl

## VINTAGE 2025 · HIGHLIGHTS

*An unusually warm winter, followed by a wet spring with frequent storms. An intense summer of high temperatures, tempered by frequent cool nights. Production came in below the 2024 vintage.*

 SUITABLE FOR VEGANS

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