

PAGOS
DEL REY

D.O. Rueda

Analivia Verdejo

Analivia Verdejo is made in our Pagos del Rey winery, in the province of Valladolid. The wine is made from Verdejo grapes, which give it a unique smell, a fresh taste, a full body and a rich texture that sets it apart from other lighter white wines. What's more, the Verdejo keeps a nice, refreshing acidity that makes the wine lively.

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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 **Best between 8-10 °C**

Tasting Notes

Bright pale yellow with green hues. On the nose, it displays intense aromas of ripe tropical fruits and pear drops combined with subtle hints of citrus, flowers and apples. The aromas are truly reflected on its palate. The wine has a well-integrated acidity, a medium body and a soft finish.

Food Pairing

A perfect accompaniment to steamed fish, octopus salad (octopus vinaigrette) and other appetisers. It also goes well with seafood or Hawaiian pizza.

Technical Information

The Verdejo grapes are harvested at dawn in early October. Cool night temperatures allow the grapes to retain their wonderful aromatic nature. Run juice is left for some hours to macerate with skin in order to obtain its maximum expression. The wine making process is carefully controlled at every stage to prevent oxidation. The fermentation takes place in stainless steel tanks between 14 and 17°C.



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Analivia Sauvignon Blanc

Analivia Sauvignon Blanc is made in our Pagos del Rey winery in Rueda, in the province of Valladolid. Sauvignon Blanc is an international variety originally from France that has adapted perfectly to the growing conditions in Rueda.

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VARIETY **Sauvignon Blanc**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 8-10°C**

Tasting Notes

Light yellow with green hints. The bouquet exudes aromas of juicy peaches, mangoes and papayas, paired with dried herbs and hay. Its palate is fresh, fruity and lively with a light and vivacious finish.

Food Pairing

A perfect companion to most fish dishes, seafood salads, cottage or goats' cheese.

Technical Information

The Sauvignon Blanc grapes are harvested at dawn in early October. Cool night temperatures allow the grapes to retain their wonderful aromatic nature. Run juice is left for some hours to macerate with skin in order to obtain its maximum expression. The wine making process is carefully controlled at every stage. The fermentation takes place in stainless steel tanks between 14 and 16ºC.

Awards

90 POINTS
2026 Tim Atkin: Analivia Sauvignon Blanc 2025



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Analivia Verdejo Selección

In Spain, the indigenous Verdejo variety is a byword for a delicious light and fruity white.
Analivia Verdejo is made in our Pagos del Rey winery, in the province of Valladolid. The careful handling of the top grape variety in this region, Verdejo, combined with our modern wine making techniques, has resulted in a deliciously fresh and fruity white wine of authentic character and personality.

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Region

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VARIETY **Verdejo**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Best between 8-10 °C**

Tasting Notes

Pale yellow in appearance with subtle touches of gold. It presents an elegant scent of citrus and tropical fruit – juicy tangerines, pineapple and grapefruit – combined with white flowers and subtle herbal notes. Its palate is a faithful reflection of its nose, underpinned by a well-balanced acidity and a fresh lingering finish.

Food Pairing

Perfect with Thai or Japanese dishes, steamed or roasted fish or vegetables accompanied by Serrano ham or cheese.

Technical Information

The Verdejo grapes are harvested at dawn in early October. Cool night temperatures allow the grapes to retain their wonderful aromatic nature. Run juice is left for some hours to macerate with skin in order to obtain its maximum expression. Subsequently, aging is carried out on lees and fermented with yeasts with maximum respect to the varietal character. The wine making process is carefully controlled at every stage. The fermentation takes place in stainless steel tanks between 14 and 16°C.

Awards

90 POINTS
2026 Tim Atkin – Rueda Top 100: Analivia Verdejo Selección 2025
GOLD
2024 CINVE: Analivia Verdejo Selección 2023
2024 Berliner Wine Trophy: Analivia Verdejo Selección 2023
2024 Concurso Internacional de vinos de España (CINVE): Analivia Verdejo Selección 2023
SILVER
2025 Berliner Wine Trophy: Analivia Verdejo Selección 2024
2024 Mundus Vini: Analivia Verdejo Selección 2023