

PAGOS
DEL REY

D.O. Rueda

Blume Verdejo Organic

Blume Organic is made from Verdejo grapes from vineyards with organic certification and protected under the DO Rueda. Its careful preparation and clarification carried out with the standards of “vegan wine” give it its own personality. It is very balanced and elegant on the palate and above all a wholesome wine.

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VEGANO

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 **Serve chilled. 8-10 º**

Tasting Notes

BLUME ORGANIC features the greenish hues that are typical of the Verdejo grape. On the nose there are hints of scrub grass with fruity notes. The palate has an attractive herbaceous bitterness which, together with its natural acidity, invites you to enjoy it.

Food Pairing

Thanks to its freshness it makes a harmonious match with all kinds of rice dishes, pasta, warm salads, creams and grilled vegetables.

Technical Information

The grapes with which we produce our Organic Blume come from vineyards located 770 meters above sea level, withstand cold and very long winters, short springs with late frosts and hot and dry summers. These vineyards grown in organic are controlled and certified by companies authorized by the Junta de Castila y León to carry out such certification. The production process of organic wine is totally differentiated from the conventional production process, guaranteeing through traceability the production with products suitable for vegans. Fermentation takes place in stainless steel tanks at a controlled temperature of 14 to 16ºC. The process involves careful handling of all parts.

Awards

GOLD

2023 Vinespaña: Blume Verdejo Ecológico 2022
2023 Challenge International du Vin: Blume Verdejo Ecológico 2022



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Blume Verdejo Viura

Blume Verdejo Viura is made in our Pagos del Rey winery, in Rueda, in the province of Valladolid. The wine is made from Verdejo grapes and small percentage of Viura. This grape is a historic variety that is also known as Macabeu and Maccabéo in Roussillon in southern France, as Macabeo in much of its homeland Spain, and as Viura in the Rioja region. It has the unusual virtue of giving birth to young dry white wines, often blends, with real nerve and character.

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VARIETY **Verdejo and Viura**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 8- 10ºC**

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 partner to codfish, octopus with paprika, and other appetisers with seafood, and Mediterranean salads.

Technical Information

The Verdejo and Viura 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 6 – 8 hours to macerate at a cool temperature to get the most out of its aromas. The fermentation takes place in stainless steel tanks between 14 and 17oC to maximise the flavours. The wine making process is carefully controlled at every stage. The result is a fresh and delicate wine.

Awards

GOLD
2025 Vinespaña: Blume Verdejo Viura 2024
2023 Vinespaña: Blume Verdejo Viura 2022
SILVER
2023 Mundus Vini: Blume Verdejo Viura 2022



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Blume Sauvignon Blanc

Blume Sauvignon Blanc is made in our Pagos del Rey winery, in Rueda, in the province of Valladolid. It is made from the international variety Sauvignon Blanc originally from France.

VEGANO

Region

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

Tasting Notes

Light yellow with greenish reflections. Its bouquet is intense with aromas of juicy peaches, mangoes and papayas, paired with touches of grass and hay. Its palate is fresh, fruity and lively with a light and vivacious finish.

Food Pairing

A perfect companion to many fish dishes, seafood or medium aged goats cheese. Perfect from home- grilled vegetables, and salted green peas with ham.

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. After crushing, the must is left for maceration for 6 to 8 hours at low temperature to achieve the maximum expression of aromas. The fermentation takes place at a controlled temperature in stainless steel tanks at 14-16º C. The wine making process includes careful handling at every stage. The wine making process is carefully controlled at every stage.

Awards

DOUBLE GOLD

2025 Sakura Awards: Blume Sauvignon Blanc 2024 **Best Pairing for Japanese cuisine "TEMPURA"



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Blume Verdejo Seleccion

In Spain, the indigenous Verdejo variety is a byword for a delicious light and fruity white.
Blume Verdejo Selección is made in our Pagos del Rey winery, in Rueda, 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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VEGAN

Region

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

Tasting Notes

Pale yellow with subtle touches of gold. It presents elegant scents 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 pleasing finish.

Food Pairing

Perfect with steamed fish and seafood dishes, vegetable salads, or cold soups.

Technical Information

Harvested at night in early October. Cool night temperatures allow the grapes to retain their wonderful aromatic nature. After crushing, the must is left for maceration for 6 to 8 hours at low temperatures. The fermentation takes place at a controlled temperature in stainless steel tanks at 14-16º C. The wine making process includes careful handling at every stage. The result is a fresh and delicate wine.

Awards

GOLD
2025 VinEspaña: Blume Verdejo Selección 2024
2024 AWC Vienna: Blume Verdejo Selección 2023
SILVER
2025 CINVE: Blume Verdejo Selección 2024
2024 VinEspaña: Blume Verdejo Selección 2023