

FelixSolis

D.O. Rueda

Auténtica Verdejo

Autentica is a wine that celebrates the essence of the Verdejo variety in the Rueda DO. Its name pays tribute to this varietal, the true protagonist and exponent of a region where exceptional white wines are produced, characterised by their freshness and elegance, and always accompanied by fruity aromas and herbaceous notes.
Auténtica reflects the pure and genuine flavour of an area with a great winemaking tradition.

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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 **Between 8-10º C**

Tasting Notes

Pale yellow with subtle golden hues. On the nose, elegant citrus aromas such as tangerines and oranges and white flowers combined with subtle notes of dill and hay at the end. The aromas are reflected on the palate and the wine has a well-integrated acidity, a medium body and a fresh and pleasant finish.

Food Pairing

Perfect with fish and seafood, vegetable salads and cold soups.

Technical Information

Before pressing, the must is macerated on the skins for between 6 and 8 hours before fermentation in stainless steel tanks at a controlled temperature of 14-16º C. All of this results in a fresh and very balanced white wine.

Awards

GOLD
2025 Mundus Vini: Auténtica Verdejo 2024
2025 Berliner Wine Trophy: Auténtica Verdejo 2024