



D.O. Rueda Analivia Rueda

Analivia Rueda is made in our Pagos del Rey winery, in the province of Valladolid. The wine is made from Viura and Verdejo. Viura 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.

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
Viura and 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 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 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.

Awards

GOLD
2019 Mundus Vini: Analivia Rueda 2018



D.O. Rueda

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.

Region

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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 16°C.

Awards

GOLD

2019 Berliner Wein Trophy: Analivia Sauvignon Blanc 2018

SILVER

2019 Concurso Internacional de Vinos de España (CINVE): Analivia Sauvignon Blanc 2018

2019 Mundus Vini: Analivia Sauvignon Blanc 2018



D.O. Rueda Analivia Verdejo

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.

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

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, grilled asparagus 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. The wine making process is carefully controlled at every stage. The fermentation takes place in stainless steel tanks between 14 and 16°C.

Awards

GOLD

2019 Gillbert & Gaillard International Challenge: Analivia Verdejo 2018