CACHET WINE

Verdejo, Oro de Castilla

Code CAST135

A startlingly good wine, fresh and zingy with layers of crisp quenching elderflower, gooseberry, lime juice and wet stones. Made from the native Verdejo grape this could easily be confused with a New Zealand Sauvignon or warm vintage Sancerre - it is perfect with shellfish, trout, baked salmon or interesting salads and light cheeses

Tasting Notes:

Pale and limpid in colour, intense nose of citrus, green apple and white fruits, overlaid with ripe elderflower and a hint of wet stones and lime juice. This is just so inviting! Love the crisp, grassy, citrus and quenching flavour - remarkable value!



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Specification	
Vinification	Night harvest at temperatures below 15º with cryomaceration to extract varietal aromas, in an inert atmosphere. Soft pneumatic pressing with later natural decanting of the must at low temperature. Fermentation at low temperatures with indigenous yeasts to reveal Verdejo's varietal aromas with no external modifications. Ageing on its own fermentation lees with battonage for at least 4 months for greater volume and personality of the wine.
ABV	13%
Size	75cl
Drinking Window	Drink Now
Country	Spain
Region	Rueda
Type	White Wine
Grapes	Verdejo
Genres	Practising Organic, Vegan, Vegetarian
Vintage	2024
Style	Dry
Body	Elegant, crisp and delicate
Producer	Bodega Hermanos del Villar
Producer Overview	Hermanos del Villar is one of the leading wineries in the area, well knowned and recognized as one of the most reliable producer with wines that not only show the fresh and fruity character of Rueda, but also their complexity, ability to age and quality
Closure Type	Screw Cap
Food Matches	Fish, seafood, White meat, pasta, salads and veggies.
Press Comments	Jancisrobinson.com, 2026, 16 points: "Gooseberries and hawthorn blossom on the nose. Verdejo can so often be skinny, raspy and as hard as the drought-dry grass of late summer, but this one is not. It has bitter lemon and gooseberries, green peach and plenty of lemongrass. Lovely balance. I can imagine this would be great with piperade and thick chunks of crunchy bread." Highly Commended Wine Merchant Top 100, 2026: "Tropical fruits – banana; richness, with an oily palate. Classic Verdejo."