
BASA BLANCOS DE RUEDA / Rueda

47490 Rueda, Valladolid

Basa (2025)

In 2026 we are celebrating 30 years of BASA. Three decades! Basa is one of the pioneering wines to show the expression of the grape variety, 'Verdejo', which has adapted to the continental climate. BASA has always been a fresh, honest wine that portrays the beautiful Castilian landscape, shaped by chalky soils and stone pine trees. Let's celebrate this anniversary together!

REGION

Rueda

VILLAGES

La Seca, Serrrada, Pozaldez, Foncastín

VARIETIES

90% Verdejo and 10% Viura

VITICULTURE

Traditional, vertical trellis, pruned in cordon royat. Manual and machine harvest.

ELABORATION AND AGING

Fermentation and aging in stainless steel tanks.

SOILS

Gravel from fluvial terraces, erosion slopes and glacia.

VINTAGE CHARACTERISTICS

In 2025, we began the harvest for Basa on the 11th of September. Temperatures throughout both winter and spring were cool, which delayed the development of the vine slightly at the start of the cycle. Spring saw heavy rain, resulting in significant mildew. The summer, however, was incredibly warm. We suffered from two distinct heatwaves - one arriving at the end of June, and another that lasted the first fortnight of August, with temperatures reaching as high as 40 °C. Luckily, thanks to intense rainfall that fell during October 2024, the vines had sufficient water reserves, and although the quantity of grapes was hugely affected by both mildew and the summer heat waves, the quality of the grapes was not impacted.

ABV 13.5%

TELMO RODRÍGUEZ

