



VERDEJO

DO: RUEDA

GRAPE VARIETY: 100% VERDEJO

WINEMAKING: Fermented in stainless steel vats using native yeasts. Lees stirring for at least 3 months.

Fermentation temperature: 15°C.

Fermentation period: 21 days.

Cool maceration: 12 hours at 6°C.

Contains sulphites.

TASTING NOTE: White wine made exclusively from Verdejo grapes grown on our own vineyards of around 20 years old located in the area of Valladolid. Pale yellow colour with green glints, clean and brilliant. Deep and fruity aromas. Fresh and balanced on the palate, with a long finish.

FOOD PAIRINGS: A perfect match for fresh fish and seafood.

SERVING TEMPERATURE: 6-8°C



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DENOMINACIÓN DE ORIGEN



LOGISTICS:

Bottle: Bordeaux tradition light – cork nomacor light.

Bottle bar code: 8414219806315; measures: 7,52x7,52x30,05; weight: 1,14 Kg. / 12 bottle case bar code: 28414219806319; measures: 310x235x310; weight: 15 Kg. / Pallet measures 0,8x1,20x1,70; cases per row: 12; rows per pallet 5; cases per pallet 60.