

Apoteosis



VERDEJO

DO: RUEDA

VARIEDAD UVA: 100% VERDEJO

WINE MAKING:

Stainless steel fermented using native yeasts and lees sirring for a minimum of 3 months.

Fermentation temperature: 15°C.

Fermentation period: 21 days.

Cool maceration: 12 hours 6°C.

Contains sulphites.

TASTING NOTE:

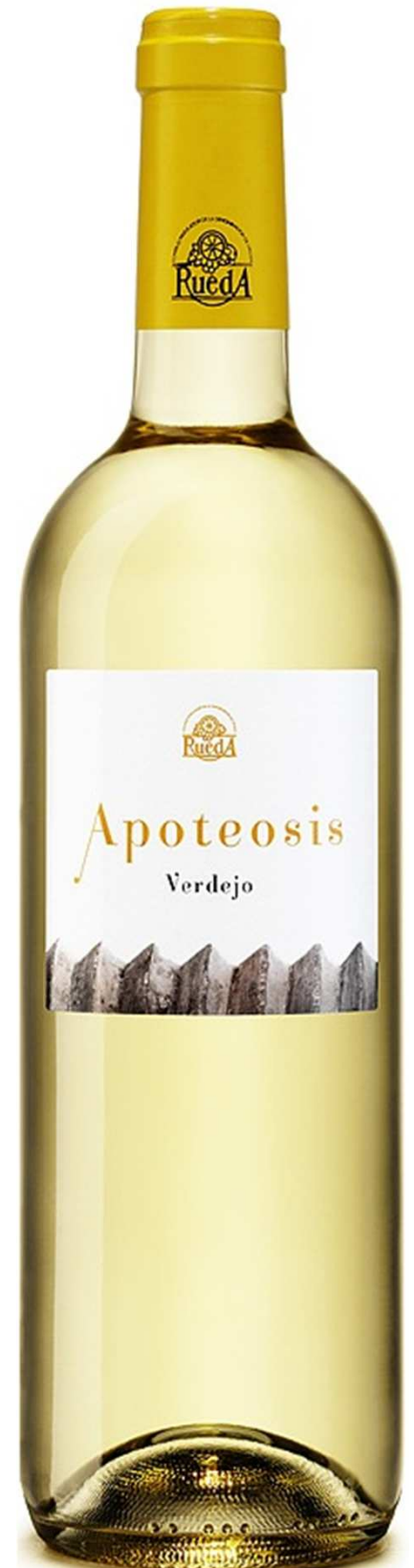
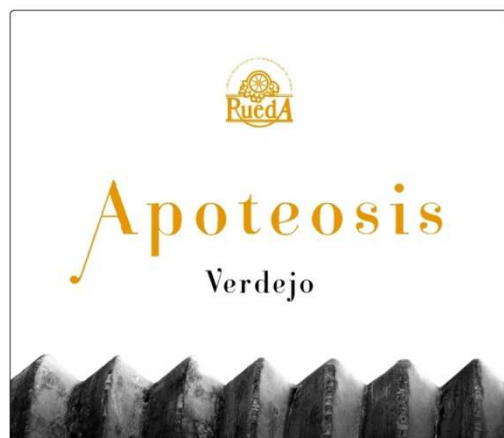
Made from a selection of our Verdejo vines with an average of 25 years old.

Pale yellow clour. Clean and bright. On the nose it is delicately fragrant with aromas of fennel (typical of the indigenous variety verdejo).

Soft and persistent on the palate with hints of apple and banana coming through.

MACHING: Pasta, riche and cheese.

SERVING TEMPERATURE: 6-8°C



LOGISTICS:

Bottle bordelesa tradition light – Cork nomacorc light.

Bottle bar code: 8414219004513/Bottle measures 7,52x7,52x30,05-1,14 Kg.

Case of 6 bts. Bar code:18414219004510/Measures: 228x152x302-7,5 Kg.

Palet 0,8x1,20x1,69 Cases per line 25; lines per palet 5-Cases per palet 125.