



AZUMBRE

VERDEJO

DO: RUEDA

GRAPE VARIETY: 100% VERDEJO

WINE MAKING:

Stainless steel vats fermented using native yeastes and lees stirring for a minimum of 3 months.

Fermentation temperature: 15°C.

Fermentation period: 21 days.

Cool maceration: 12 hours 6°C.

Contains sulphites.

TASTING NOTE:

Vinified entirely from Verdejo grape variety selected from our own vineyards located in the area of Segovia with 800 metres altitude; most of the selected vines are prefilloxeric-ungrafted with an average age of 80 years old. Brilliant lemon yellow colour with green glints. Clean, powerful and fresh on the nose, with mineral notes. Grassy and herbal with a hint of fennel coming through. Full flavoured, powerful with an oily consistency, with hints of white fruit, grass and herbs coming through. Well balanced and long in the finish.

MATCHING: Fish, seafood, cheese, warm salads and grilled white meats.

SERVING TEMPERATURE: 6-8°C



LOGISTICS:

Bottle: Bordeaux brown elite – cork nomacorc.

Bottle bar code: 8414219000607/Bottle measures: 7,5x7,5x31,6-1,30 Kg. Caja de 6 bts. Bottle bar code: 18414219000604/Measures: 237x160x325-8 Kg. Palet 0,8x1,20x1,45 Cases per line 25; Cases per line 4-Cases per palet 100.