

bascarlon

VERDEJO

DO: RUEDA

GRAPE VARIETY: 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:

Light delicate wine made exclusively from selected Verdejo grapes. Yellow-pale green colour, clean and bright. Pronounced fruit aromas. Crisp palate, Fruity and balanced with a delicate fennel aftertaste, typical of the Verdejo grapes it is made from.

MACHING: Fresh fish and seafood, rice and pasta.

SERVING TEMPERATURE: 6-8°C



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RUEDA

Denominación de Origen

bascarlon 
VERDEJO Denominación de Origen

Amarillo pajizo con reflejos verdosos, limpio y brillante. Tiene un aroma fresco, equilibrado, muy característico de esta variedad. En boca es sabroso y muy persistente.

Pescados mariscos arroces y pasta.
Temperatura de Servicio: 6-8°C.

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Elaborado y embotellado por SCLAC La Seca - Valladolid (ESPAÑA) R.E. 2098-VA PRODUCT OF SPAIN

 75cl.



Contains Sulphites - Contiene Sulfitos - Bevat Sulfiten - Enthält Sulfite - Innehåller Sulfiter

LOGISTICS:

Bottle bordeaux tradition light – cork nomacor light.

Bottle bar code: 8414219006517/Botte measures 7,52x7,52x30,05-1,14 Kg.

Case of 6 bts. Bar code:18414219006514/Measures: 228x152x302-7,5 Kg.

Palet 0,8x1,20x1,37; Cases per line 25; lines per palet 4-Cases per palet 100.