

CAMINO DEL SUR



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

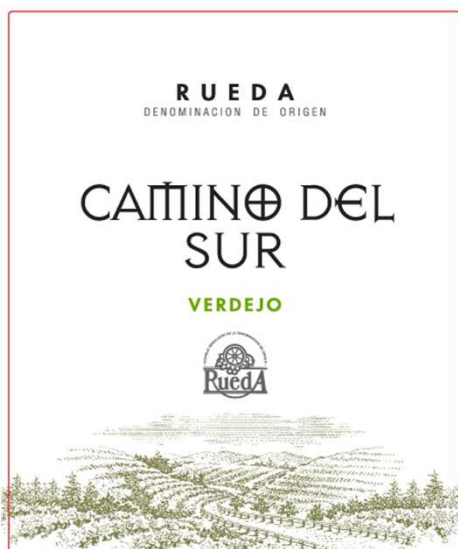
Cool maceration: 12 hours at 6°C

Contains sulphites.

TASTING NOTE: Made from selected Verdejo grapes from our own vineyards of around 25 years old. Pale yellow straw colour. Clean and bright. On the nose it is soothingly fragrant with aromas of fennel, typical of the indigenous Verdejo variety. Smooth and persistent on the palate with hints of apple and banana coming through.

FOOD PAIRINGS: An ideal wine to accompany pasta, rice or cheese.

SERVING TEMPERATURE: 6-8°C



LOGISTIC:

Bottle bordeaux tradition light – cork nomacor light.

Bottle bar code: 8414219007019/bottle measures 7,52x7,52x30,05-1,14 Kg.

Case of 12 bts. Bottle bar code:28414219007013/Measures: 310x235x310-14,50 Kg. Palet 0,8x1,20x1,70; Cases per line 12; lines per palet 5-Cases per palet 60.