

# CANDIUM



## 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.

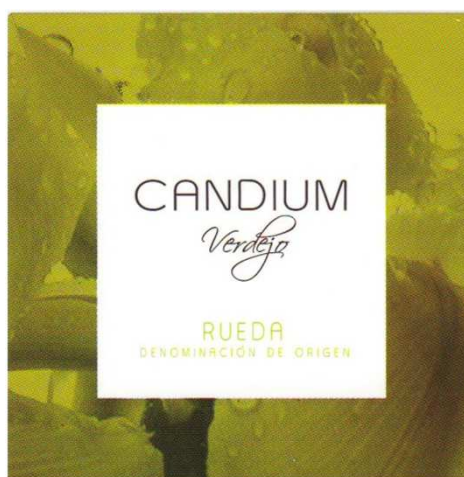
Contains sulphites.

### **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



### **LOGISTICS:**

Bottle bordeaux tradition light – cork nomacor light.

Bottle bar code: 842117544735/ Botte measures 7,52x7,52x30,05-1,14 Kg.

Case of 6 bts. Bar code: 18421175447350/ Measures: 228x152x302-7,5 Kg.

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