

cantarranas



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.

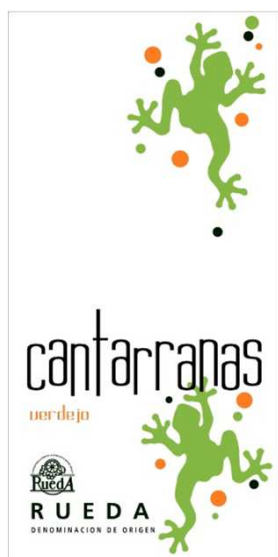
Contains sulphites.

TASTING NOTE:

White wine vinified entirely from selected Verdejo grapes located in the area of Valladolid, in a gravel soil and an average age of 35 years old in the famous state of "Pago de Cantarranas" one of the highest quality level states of the area. Pale yellow with green glints, clean and brilliant. On the nose it is powerful and fresh, with banana and peach aromas and notes of fresh, hay coming through. On the palate it is round and long, with hints of white fruit and a fennel aftertaste, typical from the grape variety it is made from.

MACHING: Fresh fish and selfish, warm salads.

SERVING TEMPERATURE: 6-8°C



LOGISTICS:

Bottle bordelesa tradition light – cork nomacor light.

Bottle bar code: 8414219063213/Bottle measures 7,52x7,52x30,05-1,14 Kg.

Case of 6 bts. Bar code:18414219063210/Measures: 228x152x302-7,5 Kg.

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