

# CASADELUZ



## 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.

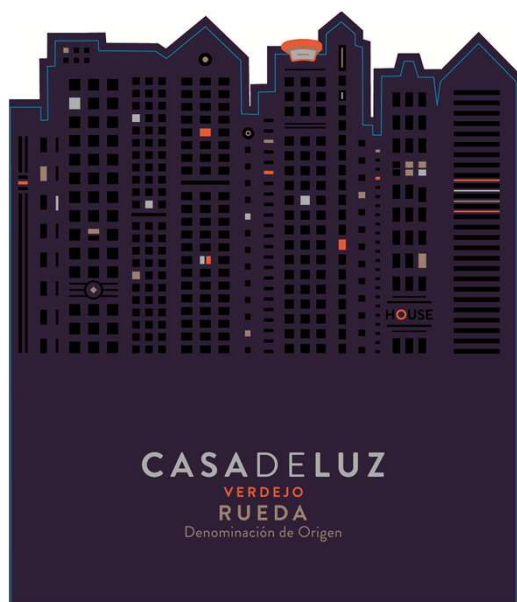
Contains sulphites.

### TASTING NOTE:

White wine made from Verdejo grapes from our own vineyards located in the area of Valladolid. Gold yellow with greenish hints. It is full flavoured, fruity and fresh on the nose. Good structure and better complexity is achieved on the palate due the less stirring during the vinification.

**MATCHING:** Grilled white meats, salads and tunna.

**SERVING TEMPERATURE:** 6-8°C



### LOGISTICS:

Bottle: bordelesa tradition light – cork nomacor light.

Bottle bar code: 8414219803628/Bottle measures: 7,52x7,52x30,05-1,14 Kg.  
Cases de 12 bts. Bar code: 28414219803622/Measures: 310x235x310-14,5 Kg.  
Palet 0,8x1,20x1,70 Cases per line; 12 ; cases per line; 5-Cases per palet 60.