

Dama del Lago



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 colour, clean and bright. Pronounced fruity aromas with notes of citrus and peach. Crisp palate, fruity and balanced with hints of fennel and fresh hay coming through.

MACHING: Fresh fish and seafood, grilled vegetables.

SERVING TEMPERATURE: 6-8°C



LOGISTICS:

Bottle bordelesa tradition light – cork nomacor light.

Bottle bar code: 8414219008214/Bottle measures 7,52x7,52x30,05-1,14 Kg.

Case of 6 bts. Bar code:18414219008211/Measures: 228x152x302-7,5 Kg.

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