

ESTILETE



VERDEJO

DO: RUEDA

GRAPE VARIETY: 100% VERDEJO

WINE MAKING:

Stainless steel fermented using native yeasts 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:

Vinified entirely from Verdejo grape variety. Lemon yellow colour with green tints. Clean, powerful and fresh on the nose, with mineral notes. Grassy and herbal with a hint of fennel coming through. Full flavoured, powerful with an oily consistency, with hints of white fruit, grass and with a lingering finish.

MATCHING: Fish, seafood, cheese, warm, salads and grilled white meats.

SERVING TEMPERATURE: 6-8°C



LOGISTIC:

Bottle bordeaux tradition light – cork nomacor light.

Bottle bar code: 8414219008115/bottle measures 7,52x7,52x30,05-1,14 Kg.

Case of 6 bts. Bar code:18414219008112/Measures: 228x152x302-7,5 Kg.

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

Case of 12 bts. Bottle bar code:21841421900813/Measure: 310x235x310-14,50 Kg. Palet 0,8x1,20x1,70 Cases per line12; lines per palet 5-Cases per palet 60.