

P INSPIRACION PAMPANO



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.

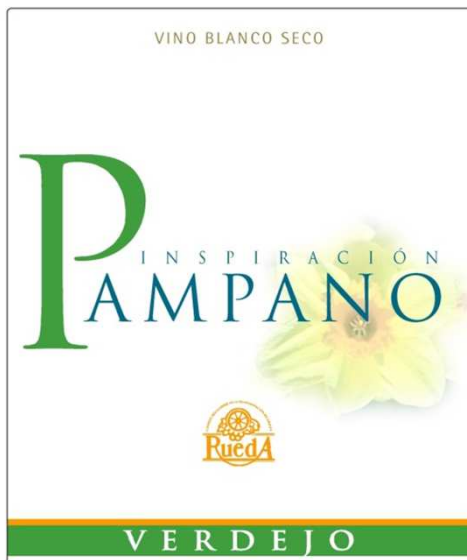
Contains sulphites.

TASTING NOTE:

Light, delicate wine made exclusively from selected Verdejo grapes. Yellow-pale colour, clean and bright. Pronounced fruity aromas. Crisp palate, fruity and balanced with a delicate fennel aftertaste, typical of the Verdejo grapes it is made from.

MATCHING: Fres fish and seafood, rice and pasta.

SERVING TEMPERATURE: 6-8°C



LOGISTIC:

Bottle bordeaux tradición light – tapón nomacor light.

Bottle bar code: 8414219000119/bottle measures 7,52x7,52x30,05-1,14 Kg.

Case of 12 bts. Bottle bar code:28414219000113/Measures: 310x235x310-14,50 Kg. Palet 0,8x1,20x1,70 Cases per line: 12 lines per palet 5-Cases per palet 60.