

# P INSPIRACION PAMPANO



**VERDEJO-VIURA**

**DO: RUEDA**

**GRAPE VARIETY: 75% VERDEJO-25% VIURA**

## **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.

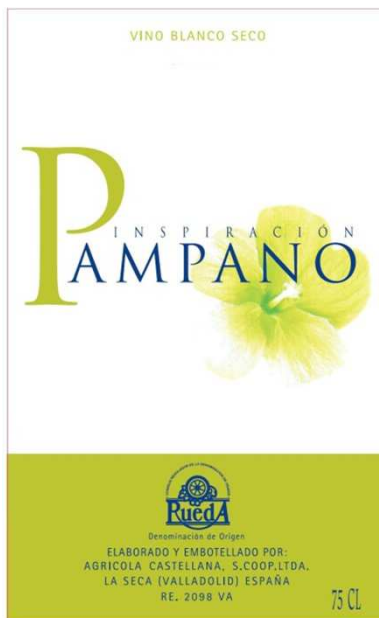
Contains sulphites.

## **TASTING NOTE:**

A selection of our own vines of Verdejo and viura harvested when perfectly ripen. Gold pale colour wine, clean and bright. Racy scents of honeysuckle, fresh bay, lemon and white pepper. Juicy citrus and apple flavours are complemented by notes of spice and minerals.

**MATCHING:** Fres seafood and light Asian dishes.

**SERVING TEMPERATURE:** 6-8°C



## **LOGISTIC:**

Bottle bordeaux tradition light – cork nomacor light.

Bottle bar code: 8414219000102/bottle measures 7,52x7,52x30,05-1,14 Kg.

Case of 12 bts. Bottle bar code:28414219000106/Measures: 310x235x310-14,50 Kg. Palet 0,8x1,20x1,70 Cases per line: 12 lines per palet 5-Cases per palet 60.