

LAGARTIJO



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:

Made from a selection of our Verdejo vines with an average of 25 years old. Pale yellow colour, clean and bright. On the nose it is delicately fragrant with aromas of fennel (typical of the indigenous variety verdejo). Soft and persistent on the palate with hints of apple and banana coming through.

MATCHING: Pasta, riche and cheese.

SERVING TEMPERATURE: 6-8°C



LA
GAR
TI
JO

"Vino ligero y delicado elaborado con uvas seleccionadas de la variedad Verdejo. De color dorado pálido, limpio y brillante. Delicadamente perfumado con toques herbáceos entre los que destaca el aroma a hinojo, típico de la variedad. En boca predominan las notas frutales, especialmente la manzana verde y el plátano"

LA GAR TI JO VERDEJO
Light and delicate wine made from select grapes of the Verdejo varietal. Pale golden colour, clean and brilliant. Delicately aromatic with herbal hints, particularly fennel, characteristic of the varietal. Fruity notes dominate on the palate, especially green apple and banana.

Elaborado y embotellado por SCLAC.
La Seca-Valladolid-España R.E. 2098 - VA
PRODUCTO DE ESPAÑA
TEMPERATURA DE SERVICIO: 6-8°C.

75cl.



Contains sulphites - Contiene sulfitos - Bevat Sulfieten - Enthält Sulfite



LOGISTIC:

Bottle bordeaux tradition light – cork nomacor light.

Bottle bar code: 8414219802508/bottle measures 7,52x7,52x30,05-1,14 Kg.

Case of 12 bts. Bottle bar code: 28414219802502/Measures: 310x235x310-14,50 Kg. Palet 0,8x1,20x1,70; Cases per line 12; lines per palet 5-Cases per palet 60.