

# NAVESUR



## VERDEJO

DO: RUEDA

GRAPE VARIETY: 100% VERDEJO

**WINEMAKING:** Fermented in stainless steel vats using native yeasts. Lees stirring for at least 3 months.

Fermentation temperature: 15°C

Fermentation period: 21 days

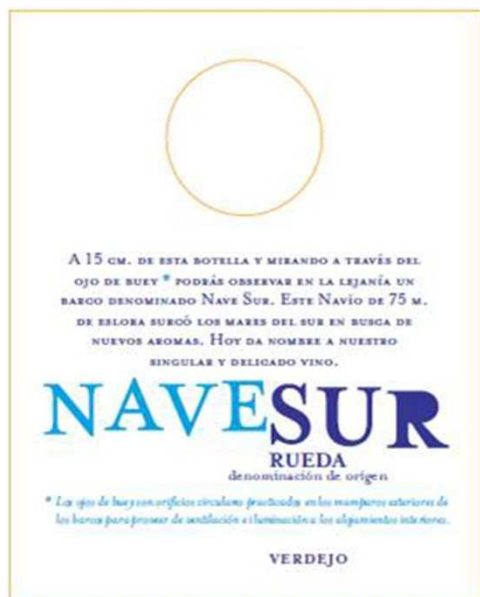
Cool maceration: 12 hours at 6°C

Contains sulphites.

**TASTING NOTE:** White wine made from Verdejo grapes from our own vineyards. Gold yellow colour with green glints. Fruity and fresh on the nose. Its excellent structure and complexity on the palate are achieved through the daily lees stirring during vinification.

**FOOD PAIRINGS:** Grilled white meats, salads and tuna.

**SERVING TEMPERATURE:** 6-8°C



## LOGISTICS:

Bottle: bordeaux tradition light – cork nomacor light.

Bottle bar code: 8414219019087/Bottle measures: 7,27x7,27x31,3-1,16 Kg.

Caja de 6 bts. Bottle bar code: 18414219019804/Measures: 230x155x320-7,30 Kg. Palet 0,8x1,20x1,45 Cases per line 25; Cases per line 4-Cases per palet 100.