

# Palacio de Vivero

**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:**

Made from a careful blend of Verdejo and Viura grapes varieties. Yellow pale colour with green glints. On the nose it is fresh and fruity with mineral hints due to D.O Rueda terroir (limestone). Round and complex with a soft and crispy palate.

**MATCHING:** Fresh fish and seafood or salads.

**SERVING TEMPERATURE:** 6-8°C



## **LOGISTIC:**

Bottle bordeaux tradition light – cork nomacor light.

Bottle bar code: 8414219001703/bottle measures 7,52x7,52x30,05-1,14 Kg.  
Case of 12 bts. Bottle bar code:284142190017013/Measures: 310x235x310-14,50 Kg. Palet 0,8x1,20x1,70 Cases per line: 12 lines per palet 5-Cases per palet 60.