

# PALESTRA



## 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:** Made from a selection of Verdejo grapes from our own vineyards of around 25 years old. Pale yellow colour. Clean and bright. On the nose it is soothingly fragrant with aromas of fennel, typical of this indigenous variety. Smooth and long on the palate with hints of apple and banana coming through.

**FOOD PAIRINGS:** A perfect match for pasta, rice or cheese.

**SERVING TEMPERATURE:** 6-8°C



### LOGISTIC:

Bottle bordelaux tradition light – cork nomacor light.

Bottle bar code: 8414219009211/Bottle measures 7,52x7,52x30,05-1,14

Kg.Cases of 12 bts. Bar code:28414219009215/Measures: 310x235x310-14,5

Kg. Palet 0,8x1,20x1,70 Cases per line 12 lines per palet 5-Cases per palet 60.