



- 🍷 **D.O. Rueda**
- 🍷 Night mechanical harvest
Fermentation in stainless steel vat. Fermentation temperature: 15°C.
- 🍷 **Variety:** 100% Verdejo
- 🍷 Alcohol 11% by Vol.

TASTING NOTE:

- 👁️ Bright and clean green-tinged straw yellow **colour**.
- 👃 On the **nose**, it is very clean and intense with citric undertones.
- 👄 It is full-bodied and round on the **palate**, with a sweet finish, the crisp acidity provides an excellent balance and a long finish.
- 🍷 Pairing: Pasta, fish, shellfish and fresh foie.
- 🍷 Serving Temperature: 4 – 6°C.

TECHNICAL INSTRUCTIONS:

Storage Conditions: Store in a place below 20°C. Best before two years.

Shipping Conditions: Transport under dry and right temperature conditions.

Allergens: Sulphites 10 < mg/kg 'contains sulphites' on the label. GMO free.