



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

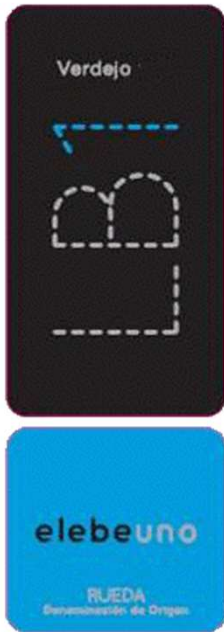
Cool maceration: 12 hours at 6°C

Contains sulphites.

TASTING NOTE: Made from selected Verdejo grapes from our own vineyards. Pale yellow colour with a steely rim. Clean and bright. Fresh and fruity on the nose. Complex on the palate with hints of fennel and boxwood, both typical of this indigenous variety.

FOOD PAIRINGS: A perfect match for fresh fish and seafood.

SERVING TEMPERATURE: 6-8°C



LOGISTIC:

Bottle bordeaux tradition light – cork nomacor light.

Bottle bar code: 8414219807411/bottle measures 7,52x7,52x30,05-1,14 Kg.
Case of 12 bts. Bottle bar code:28414219807415/Measures: 310x235x310-14,50 Kg. Palet 0,8x1,20x1,70 Cases per line: 12 lines per palet 5-Cases per palet 60.