

# Caballero de Castilla

## VERDEJO

VINO DE LA TIERRA DE CASTILLA Y LEON

GRAPE VARIETY: 100% VERDEJO

### WINE MAKING:

Stainless steel fermented using native yeasts and lees sirring for a minimum of 3 months.

Fermentation temperature: 15°C.

Fermentation period: 21 days.

Cool maceration: 12 hours 6°C.

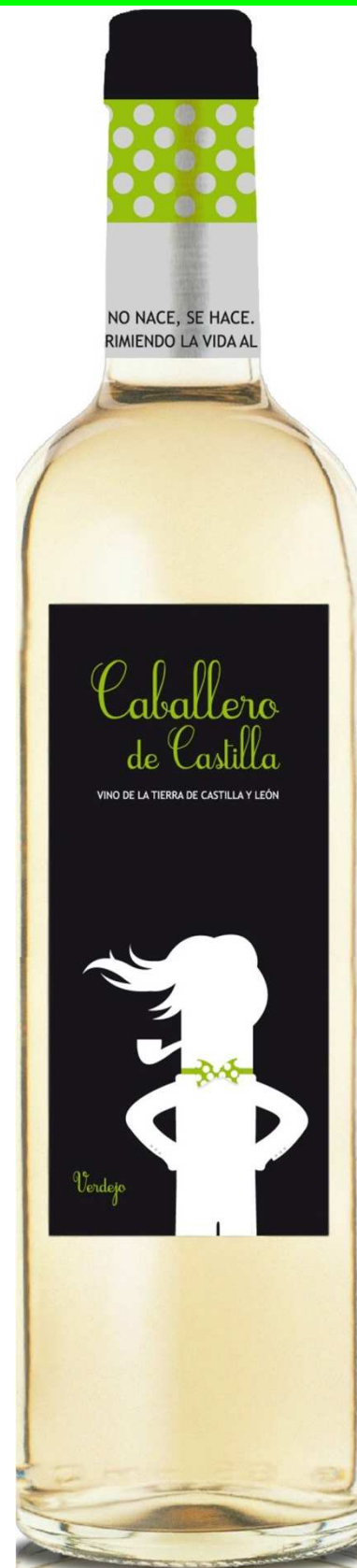
Contains sulphites.

### TASTING NOTE:

Pale yellow colour, clean and bright. Made from selection of our Verdejo vines. On the nose it is delicately fragrant with aromas of fennel (typical of the indigenous variety). Soft and persistent on the palate with hints of apple and banana coming through.

**MACHING:** Pasta, rice, fresh fish seafood and cheese.

**SERVING TEMPERATURE:** 6-8°C



### LOGISTICS:

Bottle bordelesa tradition light – cork nomacor light.

Bottle bar code: 8414219007507/Bottle measures 7,52x7,52x30,05-1,14 Kg.

Case of 6 bts. Bar code:18414219007504/Measures: 228x152x302-7,5 Kg.

Palet 0,8x1,20x1,37 Cases per line 25; lines per palet 4;-Cases per palet 100.