

# MORTERA



## VERDEJO

VINO DE LA TIERRA DE CASTILLA Y LEÓN  
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

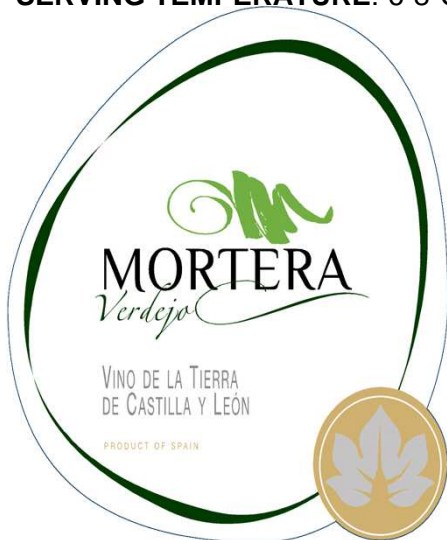
Cool maceration: 12 hours at 6°C

Contains sulphites.

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

**FOOD PAIRINGS:** Pasta, rice, fresh fish, seafood or cheese.

**SERVING TEMPERATURE:** 6-8°C



### LOGISTICS:

Bottle bordelesa viva natura – Cork advanced rueda.

Bottle bar code: 8414219005510/Bottle measures 7,5x7,5x288,5-1,12 Kg.  
Case of 6 bts. Bar code:18414219005517/Measures: 228x152x302-7,5 Kg.  
Pallet 0,8x1,20x1,37 Cases per line 25; lines per pallet 4;-Cases per pallet 100.