

Valtropin,



VERDEJO

DO: RUEDA

GRAPE VARIETY: 100% VERDEJO

WINE MAKING:

Stainless steel vats fermented using native yeastes and lees stirring for a minimum of 3 months.

Fermentation temperature: 15°C.

Fermentation period: 21 days.

Cool maceration: 12 hours 6°C.

TASTING NOTE:

White wine made from Verdejo grapes from our own vineyards located in the area of Valladolid. Pale yellow with greenish hints. It is full flavoured, fruity and fresh on the nose. Good structure and better complexity is achieved on the palate due the less stirring during the vinification.

MATCHING: Grilled white meats, salads and tunna.

SERVING TEMPERATURE: 6-8°C



LOGISTIC:

Bottle bordeaux tradition light – cork nomacor light.

Bottle bar code: 8414219007101/bottle measures 7,52x7,52x30,05-1,14 Kg.
Case of 12 bts. Bottle bar code: 28414219007105/Measures: 310x235x310-14,50 Kg. Palet 0,8x1,20x1,70 Cases per line: 12 lines per palet 5-Cases per palet 60.