

Valtropin,



VERDEJO-VIURA

DO: RUEDA

GRAPE VARIETY: 75% VERDEJO-25% VIURA

WINE MAKING:

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

Fermentation temperature: 15°C.

Fermentation period: 21 days.

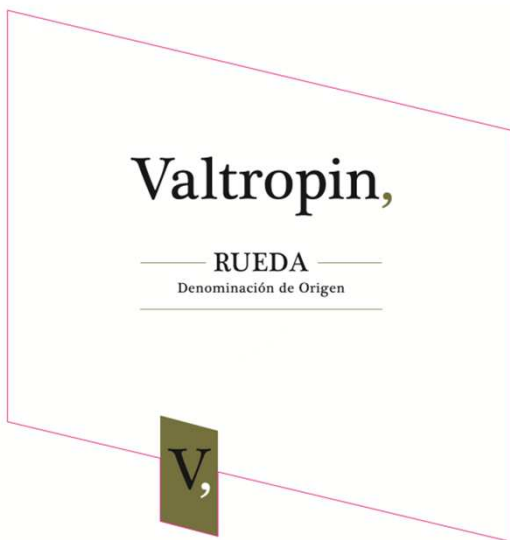
Cool maceration: 12 hours 6°C.

TASTING NOTE:

Made from a careful blend of Verdejo and Viura grape varieties. Yellow pale colour with green glints, On the nose it is fresh and fruity with mineral hints due to D.O Rueda terroir (limestone). Rounded and complex with a soft and chisp palate.

MATCHING: Fresh fish and seafood salads.

SERVING TEMPERATURE: 6-8°C



LOGISTICS:

Bottle bordeaux tradición light – cork: nomacor light.

Bottle bar code: 8414219007606/Botte measures 7,52x7,52x30,05-1,14 Kg.

Case of 6 bts. Bar code:18414219007603/Measures: 228x152x302-7,5 Kg.

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