



- 🍷 D.O. Rueda
- 🍷 Night mechanical harvest
Fermentation in stainless steel vat. Fermentation temperature:
15°C.
- 🍷 **Variety:** 100% Verdejo
- 🍷 Alcohol 13% by Vol.

TASTING NOTE:

- 👁️ Straw yellow with green hues, bright.
- 👃 Fresh and balanced aromas, typical of the variety.
- 👅 Flavourful on the palate and very long.
- 🍽️ Pairing: Fish, shellfish, rice and pasta.
- 🍷 Serving Temperature: 4 – 8°C.

TECHNICAL INSTRUCTIONS:

Storage Conditions: Store in a place below 20°C. Best before two years.

Shipping Conditions: Transport under dry and right temperature conditions.

Allergens: Sulphites 10 < mg/kg 'contains sulphites' on the label. GMO free.

