



- 🍷 **D.O. Rueda**
- 🍷 **Winemaking:** Produced with a careful selection of our best Verdejo grapes in the region of Valladolid, cultivated in gravelly soils.
Fermentation in stainless steel vat. Fermentation temperature: 15°C. Length of fermentation 21 days.
- 🍷 **Variety:** 100% Verdejo
- 🍷 **Alcohol:** 13% by Vol.

TASTING NOTE:

- 👁️ Straw yellow with green hues, bright.
- 👃 It shows a powerful and fresh **nose**, with hints of banana and peach, as well as fresh hay.
- 👄 Round and persistent on **the palate** with hints of stone fruit
- 🍷 Pairing: Fish, shellfish, rice and pasta
- 🍷 Serving Temperature: 6 – 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.