

PRADOREY



PRADOREY BLANCO 2019



- 90% Verdejo + 10% Albarín
- Origin: Castile-Leon
- Ours is a region of extreme climatic conditions with a late grape harvest, encouraging the production of aged wines
- Night-time grape harvest
- Fermented in concrete and stainless steel vats



- 5 months in concrete vats
- 5 months in American and French oak barrels



- SIGHT: Highly intense yellow colour
- NOSE: Complex notes of ripe stone and white fruit. Balsamic vanilla and roasted notes also, wonderfully integrated with the wine. Elegant, refined and subtle
- MOUTH: A balanced, silky and generous palate. With moderate and balanced acidity. Lingering with an aftertaste suggesting stone fruits



- Pulses: 'Cocido madrileño' stew
- Fatty white fish and milder oily fish: Salt-baked bream, hake in green sauce or butterflied sea bass
- Seafood paella and fresh pasta with cream- or cheese-based sauces
- Fatty fowl, such as Peking duck
- Medium-matured cheeses

BODEGAS Y VIÑEDOS PRADOREY