



CARRAMIMBRE

VERDEJO

Current Vintage: 2021

Winery: Bodegas Carramimbre

D.O.: Rueda

Type of wine: White wine

Grape varieties: 100% Verdejo

Ageing: No ageing time. Young wine

Chemical analysis: Alc by vol (%): 13

Total acidity (g/l tartaric): 5.55 g/l

pH: 3.32

Sugar reducers: 2.8 g/l

Harvest: By machine in September

Winemaking process: After the alcoholic fermentation the new wine is racked and remains in contact with the fine lees at least 2 months, providing the wine of more volume and complexity. We work "just in time", when we receive the order, we bottle the wine, then we guarantee a fresher verdejo. The wine is produced in Santiuste de San Juan Bautista (Segovia).

Food pairing: Tapas, pasta, fish, seafood, white meat or as an aperitif.

Serving Temperature: from 8 °C to 10°C.

Tasting notes:

COLOUR	NOSE	MOUTH
It has a clean and brilliant pale yellow greenish colour and an inviting sparkle.	It is potent and very intense with aromas of stone fruits (particularly peach), tropical fruits (pinnacle and banana), floral undertones, fresh herb and a very typical fennel aroma from the Verdejo grape.	In the mouth it is flavorful, encircling with hints of white fruit and grass. It is long in the palate and very well-balanced alcohol by his touch of acidity. The taste is markedly fresh due to balanced acidity and a pleasant fruitiness.