



VERDEJO

GRAPE VARIETIES

VERDEJO: 100%
D.O. RUEDA

INFORMATION

Winemaking: Cold maceration of the grapes for 4 hours. Fermentation at low temperature to maintain the varietal aromas. After fermentation, it remains with fine lees, which we remove often (batonnage).

Tasting notes: Clean wine, highlighting its brightness. It has a straw yellow colour with green hints. Explosion of aromas of tropical fruits such as guava, banana, pineapple and mango. Very fresh on the palate and full of fruitiness, a creamy and lasting finish, well integrated acidity that gives it an intense flavour.

Pairing: The acidity of this wine intensifies its features and flavours and makes it ideal for blue fish, seafood and steam cooked dishes. The citrus aromas stand out in soft cheeses, smoked fish and vegetables.