

BITÁCORA



VERDEJO

DO: RUEDA

GRAPE VARIETY: 100% VERDEJO

WINE MAKING:

Stainless steel fermented using native yeasts and lees stirring for a minimum of 3 months.

Fermentation temperature: 15°C.

Fermentation period: 21 days.

Cool maceration: 12 hours 6°C.

Contains sulphites.

TASTING NOTE:

Made from a selection of our verdejo vines with an average of 25 years old. Pale yellow colour, clean and bright. On the nose it is delicately fragrant with aromas of fennel (typical of the indigenous variety Verdejo). Soft and persistent on the palate with hints of apple and banana coming through.

MATCHING: Pasta, rice and cheese.

SERVING TEMPERATURE: 6-8°C



LOGISTIC:

Bottle bordeaux tradition light – cork nomacor light.

Bottle bar code: 8414219004216/bottle measures 7,52x7,52x30,05-1,14 Kg.
Case of 12 bts. Bottle bar code:28414219004210/Measures: 310x235x310-14,50 Kg. Palet 0,8x1,20x1,70; Cases per line 12; lines per palet 5-Cases per palet 60.