



Verdeo



Vintage: 2018

Type of wine: White wine



DO: Rueda



Grape variety: Verdejo

Date grapes picked: From the 24 of September



Winemaking:

Number of days of skin contact: 3 hours of skin contact

Type of fermentation: In stainless steel under controlled temperature

Number of days of fermentation: 15 days

Fermentation temperature: 14°C



Technical data:

Alcohol level: 13% vol.

pH: 3.31

Total acidity: 4.7 g/L (tartaric a.)

Residual sugar: 0.9 g/L

Allergy advice: Contains sulfites



Stored under the right conditions, the wine will hold its potential for the next:

2-3 years



Available formats:

150 cl and 75 cl



Tasting notes:

Pale gold color. Fragrant, clean and crisp, with delicate vegetative (fennel), spicy (anise) and fruit (passion fruit) notes. Silky but firm on the palate with fine fruit acidity.



Serving suggestions:

Ideal for aperitif, it also goes perfectly with shellfish and fresh fish in exotic sauces. Serve at 8-10°C.



Weather conditions:

The 2018 vintage stands out for the high levels of rainfall during the spring, followed by a rather mild summer and a short heat spike, along with a few storms affecting our parcel, during the first week of September. The Verdejo wines are very intense and fragrant, with a very well-balanced palate and good length thanks to their acidity.