

BITA CORA

VERDEJO



DO: RUEDA

GRAPE VARIETY: VERDEJO



WINE MAKING PROCESS:

Stainless steel vats, 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

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



LOGISTICS:

BOTTLE: Bordeaux evolucion white • CORK: Nomacorc light • Bottle bar code: 8414219004216
Case of 12 bts: Palet 0,8 x 1,2 of 60 cases - Bar Code: 8414219064210