

**REGION**

Spain

DENOMINATION OF ORIGIN

Rueda

GRAPES

Verdejo

BOTTLE SIZE

750 ml

VINEYARD

15-20-year old vines, trellis system. Spring pruning to control the number of clusters.

Approximate production: 5,000 kg per hectare.

WINEMAKING

Fermented in stainless steel tanks for 21 days at a low temperature (15°C). Aged for 3-4 months on the fine lees.

TASTING

Complex wine, elegant and fresh. Clean straw yellow with greenish hints and bright in the glass. Medium-high intensity aromas of citrus, such as grapefruit, with a mineral finish, and long aftertaste, where we can appreciate some notes of apricot, which bring elegance and finesse to the wine.

SERVING TEMPERATURE

6°C-8°C