



VERY FINE VINOS
EXPORT MANAGEMENT

Bodegas de la Granadilla

Verdejo Barrel Fermented



TECHNICAL DATA



D.O.: Rueda
Grape varieties: 100% verdejo
Alcohol content: 13,0% vol

WINE MAKING PROCESS



Surface: from the oldest vines where the maturation is longer and more balanced, the Fermented in Barrica de la Granadilla is obtained from our own vineyards, the field work is very meticulous and always respecting the environment.

The best grapes from the oldest vineyards are selected in the field, where later the analyzes indicate the optimal date of harvest. A Pre-fermentative maceration is carried out at 8°C where the greatest amount of precursors are extracted before fermentation in French and Hungarian Oak barrels. The wine remains on its lees in constant battonage for 9 months. Later it evolves in the bottle to achieve the necessary balance in an aging wine.

TASTING NOTES



Pale in color with golden reflections. Intense, frank. Its well-assembled citrus notes stand out with toasted oak. Tasty, fresh, with a lot of memories. Notes of fresh fruit and balsamic on the palate with the toasted nuances provided in aging.

FOOD PAIRING



It is a wine indicated for aperitifs and accompanying dishes based on fish, seafood, pasta, rice and white meat. Pair with types of smoked meats, cheeses and Serrano ham

Consumir a temperatura: 9-10° C

LOGISTICS



Packaging:
Cardboard boxes 6 bottles Bottle: Burgundy 75 cc



WINES