



WINES

Bodegas de la Granadilla

Dominio de la Granadilla Verdejo



TECHNICAL DATA



D.O.: Rueda
Grape Varieties: Verdejo

WINE MAKING PROCESS



Vineyards: 70 Ha.

Type of soil: stony, rich in calcium and magnesium.

Age of the vines: more than 10 years

Type of plantation: trellis, own vineyards

Harvest: nocturnal mechanized with destemmed and sorting table, in the optimum maturation time

Yeasts: selected

Fermentation: in stainless steel tank, slow and with a temperature of less than 15°C

Filtration: tangential

Aged on its lees for 6 months

TASTING NOTES



Straw yellow with greenish highlights. Very intense with fruity aromas, spicy and balsamic notes. Great complexity

FOOD PAIRING



It is a wine suitable for snacks and accompanying dishes too. Fish, seafood, pastas, rice and white meats. Smoked, soft cheeses and jamon serrano. Consumption temperature: 6-8°C

LOGISTICS



Europallet
Cases of 6 bottles
Case weight: 7.10 kg
720 bottles/pallet
Bottle Bar Code: 8437016189078



VERY FINE VINOS
EXPORT MANAGEMENT