



WINES

BODEGAS FAMILIA MATEOS DE LA HIGUERA

Vega Demara Verdejo



TECHNICAL DATA



D.O.: Mancha

Grape Varieties: Verdejo

WINEMAKING PROCESS



Since August a meticulous control of the ripening process is carried out in every plot, in order to pick the grapes just in the best moment.

They are harvested at night and taken to the winery to ferment at 5-10°C for 24 hours. By this way, we can extract more and better aromas from their skin.

TASTING NOTES



Brilliant and clear yellow colour with green tones. Intense aromas of yellow fruits, like peach and apricot and reminiscences of anise. Balanced and well bodied, with a point of acidity and reminiscence of almonds. Elegant and long finish.

FOOD PAIRING



It can be paired well with maritime sauces, rice with fish, fish, smoked, octopus, cuttlefish, mussels and of course seafood.

Recommended consumption temperature: 8°C-10°C.

LOGISTICS



Cases of 6 bottles

Europallet

750 bottles/pallet

Case weight: 7.8 kg

Bottle bar code: 8436543180008



VERY FINE VINOS
EXPORT MANAGEMENT