

VALPINCIA

VERDEJO

Vineyard: Espalier system. Soils of alluvial terraces at 690 m a.s.l.

Vineyard age: 20 years old.

Variety: 100% Verdejo.

Yield: 8,000 kg/ha.

Rueda, Spain.

Straw-yellow colour with greenish highlights and light intensity. On the nose, it is aromatic and fresh, with aromas of pine, fresh herbs and peach. Fresh and balanced, of medium weight and pleasant acidity in the mouth.

Alcoholic fermentation at a controlled temperature of 18 degrees for 10 to 12 days.

Production: 20,000 bottles.

VERDEJO
75 CL.



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