

VERDEJO



SER PRIMERO

Grape variety: Verdejo 100%.

Alcohol by Vol.: 13%.

Vineyards: Planted more than 15 years ago. ● Dry land with gravelly soils. ● Height: between 700 and 800mts a.s.l. ● Yields of 7,500kg/ha.

Features: ● Mechanical night harvest. ● Skin contact maceration of 4/5 hours at 10°C. ● C. Static racking at 10°C. ● Fermentation at 13.5°C. ● Aging on fine lees for approximately 3 months, depending on daily tastings.

Color: Bright yellow straw color, with green hints that reflect its youth.

Nose: Medium high intensity. Aromas of tropical fruits (pineapple) and citrus fruits first appear along with white fruits (apple) and herbs, such as boxwood and fennel.

Palate: Dry with an amazing balance of freshness and acidity. Good structure and body given by its fine lees' aging. Long finish with a slightly bitter palate, typical of the variety.

Food Pairing: White fish, tuna, sushi, seafood, salads, pasta, chicken, soft & blue cheeses.

Serving Temperature: 6 – 7°C.



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