



From winery's organic vine estates. Night mechanical harvest.

- D.O. Rueda**
- Fermentation in stainless steel vat. Bâtonnage for at least 3 months.
- Variety:** Verdejo.
- Alcohol 13% by Vol.

#### TASTING NOTE:

- Straw yellow with green hues, bright.
- It has fresh, citric fruit and balsamic aromas, typical of the variety.
- Flavourful on the **palate** and very persistent.
- Pairing: Fish, fresh shellfish and pasta.
- Serving Temperature: 6 - 8°C.



Vegan Wine Certification

#### TECHNICAL INSTRUCTIONS:

**Storage Conditions:** Store in a place below 20°C. Best before two years.

**Shipping Conditions:** Transport under dry and right temperature conditions.

**Allergens:** Sulphites 10 < mg/kg 'contains sulphites' on the label. GMO free.

