





Beautifully crispy and fragrant, zesty lemon and grapefruit scented with slightly stony fruit.

GRAPE VARIETY

100 % Verdejo

VINTAGE

2018

HARVEST & WINE-MAKING

Hand - harvested at the beginning of September. Extraction of the must and fermentation in stainless steel tanks.

TASTING NOTE

Light and fruity, this white wine is crispy, zesty and grapefruit scented with persistent citrus notes.

FOOD PAIRING

Bright and citrussy, it drinks incredibly well with summery food and salads. A great match with aromatic herbs dishes pesto, guacamole, dill and fantastic compliment to grilled and fried seafood: grilled octupus. Delicious with fresh cheeses: goat, feta and pecorino cheese.

TECH SHEET

Alcohol.-12.5% Alc.Vol.

Total acidity.-6,1 gr/lt (en ácido tartárico)

Volatile acidity.-0,37 gr/lt (en acido acético)

Residual sugar.-

< 2 gr/lt