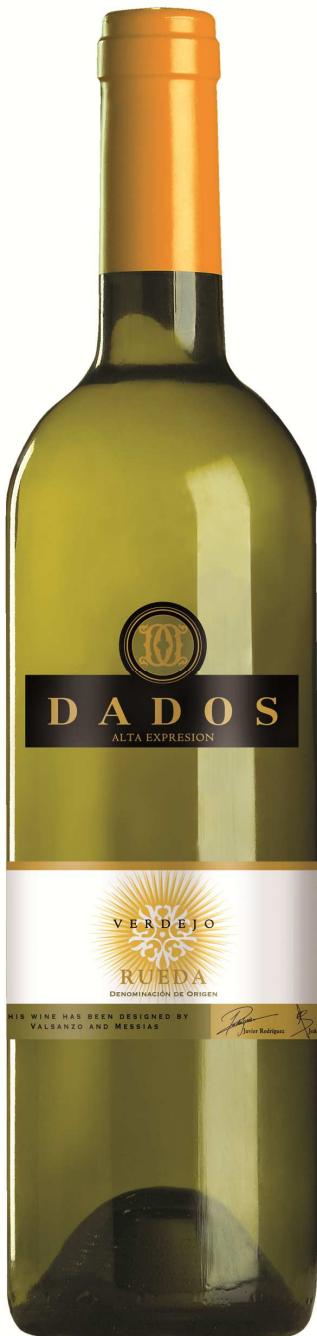




## Dados Verdejo

### 100 % verdejo



Region	D.O Rueda	
Production	7,000 bottles	
Colour	Pale pistachio-green	
Tech Data	pH	3.20
	TA	5.90
	RS	1.50
	Alc	12.5 %
Packaging	Bottles per case	6 (upright position)
	Dimensions mm (L x W x H)	236 x 158 x 318
	Cases per pallet	100 (europallet)
	Cases per layer	25, (4 layer)

**Vineyard:** Sand and silt soil, with a high proportion of stones Which keep the sun's heat, and radiate it back onto the vines, encouraging ripening of the grapes. The clay subsoil stores moisture creating necessary humidity during the Summer.

**Microclimate:** The altitude is 750 m, this gives great diurnal range. The difference between day and night temperatures in Summer range from 35° to 10°, making the wines extra aromatic and well-balanced.

**Winemaking:** Cold maceration 10° C for 8 hours before pressing. Fermentation is done in such a way that the original aromas from the grape and terroir are captured.  
Fermentation at 14°C. Batonage after fermentation. Stirring in tank for 4 months.

**Taste:** *Varietal aromas with hints of fennel, mint and flowers against a background of tropical fruit.*

**Palate** *Unctuous, persistent and meaty in the mouth with light hints of bitter almonds.*

**Pairing** *Due to its structure, this wine goes well with fish like tuna, monkfish, cod and hake. Also ideal for white meat like pork, rabbit or poultry.*