

Designation of Origin

Rueda

Vintage

2017

Ageing

Young wine.

Type of bottle

Bordelaise Nova white colour of 75 cl.

Varietals

Verdejo (100%).

Winemaking

After a brief maceration, the grapes are pressed and the must filtered. After a low temperature fermentation, the wines remain in contact with their lees until bottling.



“ **A fresh wine, yet rich and persistent, with fruity aromas typical of the Verdejo variety.** ”

Javier Garbayo. Winemaker.

Tasting notes

Straw yellow with a greenish rim.

Intense and crisp with aromas of tropical fruits (pineapple, grapefruit, passionfruit), hints of green fruits and the vegetal notes typical of this varietal.

In the mouth it is fresh, rich, with good volume and balance.

Analysis

Graduation: 12.9 % by vol.

Free SO₂: 32 mg/l.

Total SO₂: 123 mg/l.

Total acidity: 3.54 g/l (s.a).

Volatile acidity: 0.31 g/l (a.a.).

Residual sugar: 1.3 g/l.

Gran Feudo Verdejo