

BALUARTE

Designation of Origin

Rueda

Vintage

2018

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 wine remain in contact with its lees until bottling.



“ **A fresh, enjoyable wine that showcase each varietal and its aromas.** ”

Javier Garbayo. Winemaker.

Tasting notes

Straw yellow with a greenish rim.

Crisp aroma, tropical fruits (pineapple, passionfruit), white fruit (apple, pear) and the vegetal notes typical of this varietal.

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

Analysis

ABV: 13.3% by Vol.

Free SO₂: 25 mg/l.

Total SO₂: 92 mg/l.

Total acidity: 3.59 g/l (s.a).

Volatile acidity: 0.33 g/l (a.a.).

Residual sugar: 1.6 g/l.

CONTAINS SULPHITES

Baluarte Verdejo

