



WINE MAKING: These Viura grapes were harvested early, with picking beginning in the last week of August, due to the good weather conditions this summer.

Using the draining-off method, we obtain the free-run juice with which we carry out partial alcoholic fermentation at a controlled temperature of between 14°C and 16°C for 8 to 10 days. Fermentation is stopped by tangential filtration and reducing the temperature to as low as 3 °C below zero. In this way, we can stabilize and eliminate the yeasts that transform the sugar into alcohol. The result is a very aromatic, well-balanced, semi-sweet white wine with 35 g of sugar.

COLOUR: Very bright, straw-greenish yellow.

AROMA: Very fruity, with aromas of white fruit and a very pronounced floral touch.

TASTE: Smooth, sweet and fresh entry with a pleasant journey through the mouth. It has excellent harmony and balance between acidity, alcohol and a mild sweetness.

AFTERTASTE: It has a persistent aftertaste, leaving behind excellent hints of white fruit, with a lingering, very pleasant finish.

PAIRING SUGGESTIONS: Aperitifs, aged cheeses, fruits with a markedly acid taste and all kinds of desserts.



Verdejo
Viura



7-10°C

6 BOTTLES CASE

BOTTLE CODE

8423513000367

CASE CODE

28423513000361

WEIGHT

7,5 kg.

CASES PER PALET

125

LEYERS PER PALET

5

CASES PER LAYER

25

EUROPALET WEIGHT

962 kg.