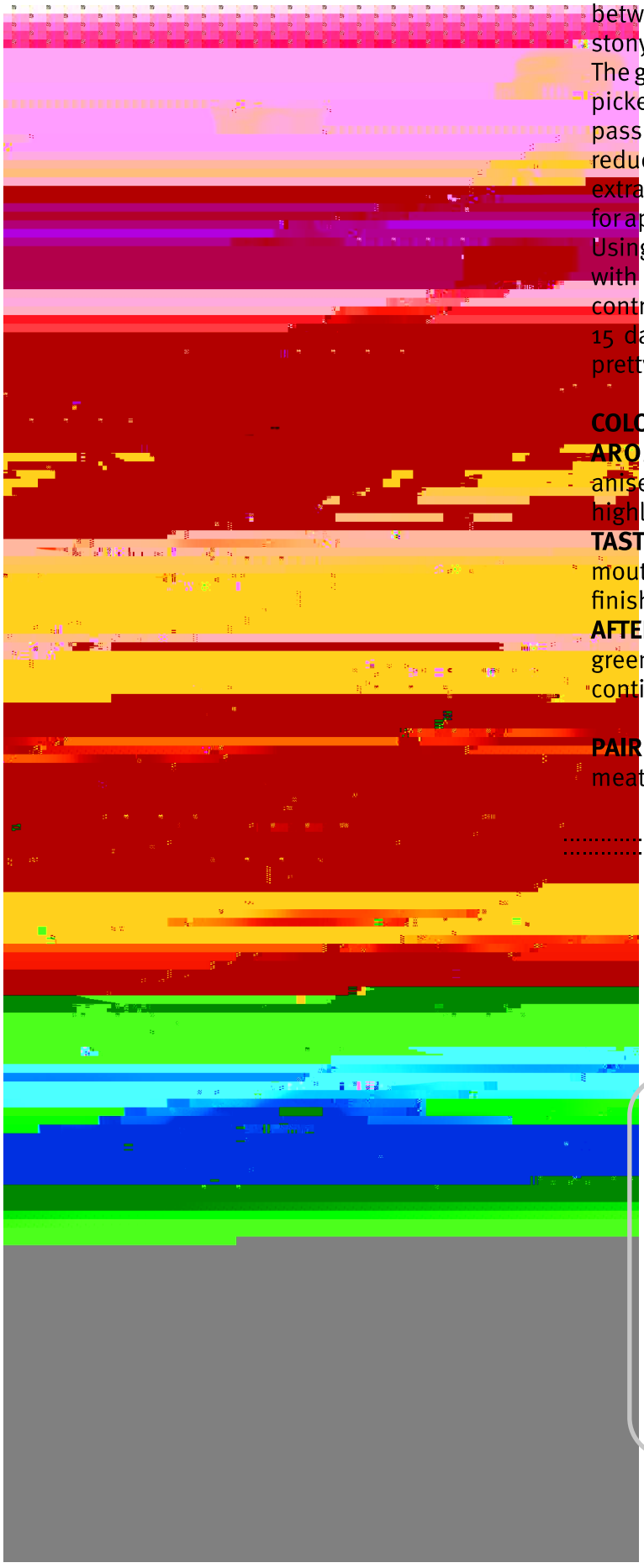
FINCAS DE
azabache



WINE MAKING: This is a white wine from vineyards situated 700 metres above sea level in the midst of the Castilian Plateau in the Rueda Appellation Area, between the villages of La Seca, Serrada and Rueda, on stony soils through which the River Duero once passed.
The grapes are harvested at night to ensure that they are picked at the lowest possible temperature. We then pass the grapes through a tubular heat exchanger which reduces the temperature by 6 to 8 ºC, so enabling us to extract the aromas from the skin, macerating the must for approximately twelve hours.
Using the draining method, we obtain the free-run juice with which we perform alcoholic fermentation at a controlled temperature of between 14 and 16 ºC for 12 to 15 days, obtaining a very aromatic white wine with a pretty, shiny, greenish colour.

COLOUR: Straw yellow with very shiny, greenish glints.
AROMA: Very complex, with herbaceous notes, aniseed, fennel, fine herbs and citrus fruits, with a highly expressive tropical fruit background.
TASTE: It has a fresh, very sticky taste when entering the mouth. It is well-balanced with a rounded lingering finish.
AFTERTASTE: Very persistent, leaving excellent hints of green fruit, with a long finish that encourages one to continue drinking.

PAIRING RECOMMENDATION: Shellfish, fish, white meats and pâtés.

100% Verdejo

10 ºC

6 BOTTLES CASE	
BOTTLE CODE	8423513004136
CASE CODE	28423513004130
WEIGHT	7,5 kg.
CASES PER PALET	125
LEYERS PER PALET	5
CASES PER LAYER	25
EUROPALET WEIGHT	962 kg.