

NAVESUR

Ecológico



VERDEJO

DO: RUEDA

GRAPE VARIETY: 100% VERDEJO

WINE MAKING:

Stainless steel fermented using native yeasts and lees stirring for a minimum of 3 months.

Fermentation temperature: 15°C.

Fermentation period: 21 days.

Cool maceration: 12 hours 6°C.

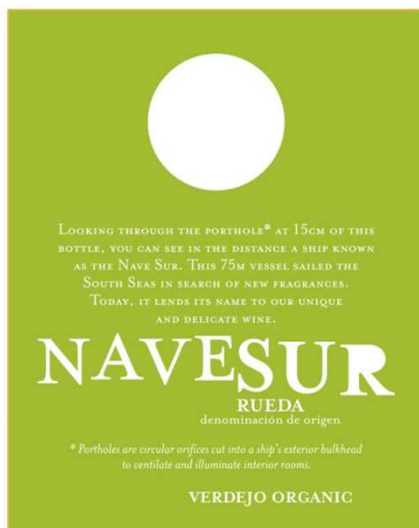
Contains sulphites.

TASTING NOTE:

White wine made from Verdejo organic grapes from our own vineyards located in the area of Valladolid. Gold yellow with greenish hints. It is full flavoured, fruity and fresh on the nose. Good structure and better complexity is achieved on the palate due the less stirring during the vinification.

MATCHING: Grilled white meats, salads and tunna.

SERVING TEMPERATURE: 6-8°C



LOGISTICS:

Bottle bordelaux elite green – cork nomacorc.

Bottle bar code: 8414219000058/Measures 7,5x7,5x31,6-1,30 Kg.

Cases of 6 bts. Bar code:18414219000055/Measures:325x237x160-8 Kg.

Palet 0,8x1,20x1,45; Cases per line 25; lines per palet 4; Cases per palet 100.