



SENDA DE LOS OLIVOS

VERDEJO

TECHNIQUE:

Category: Dry white wine.

Denomination of Origin: D.O. Rueda.

Variety of grapes: Verdejo 100%.

Vineyards: Bracamonte de Verderrubí.

Altitude: 710 m a.s.l.

Harvest: Manual. 10Kg. boxes.

Elaboration: Pre-fermentative cold maceration in refrigerated chamber at 41°F for 24 hours.

Alcohol content: 13% vol.

Service temperature: 41°- 44°F.

TASTING NOTES:

Appearance: Dark Straw color.

Nose: High aromatic intensity, high varietal character, anises, touches of fennel and low mountain grass.

Taste: Unctuous and refreshing, with a slightly bitter finish that is typical of its variety, making it a long and pleasant wine to drink.

Pairing: Perfect with white meats and cheeses such as mozzarella. Also with seafood such as shrimp, lobster and white fish. Absolutely stunning as an appetizer.



*100% Organic, certified in vineyard and wine.
No synthetic fertilizers or pesticides.*

