

Valdecuevas

VERDEJO

FERMENTED IN BARRELS



Valdecuevas

VERDEJO

FERMENTED IN BARRELS

DESCRIPTION

100% Verdejo, fermented in French oak barrels. Processed from selected grapes at optimum ripeness and seeking their highest aromatic expression.

TASTE NOTES AND FOOD MATCHING

Spicy tones, vanilla, lightly toasted, conjoined with fruity tones and aniseed characteristic of Verdejo. It has a great mouthfeel coupled with a touch of acidity that adds freshness to the whole.

The right wine to consume with fish, seafood, rice, pasta, cheese, sausage and light meats.

STORAGE AND SERVING

Store in a dry and cool place. Serve between 6° C and 8° C.

VINEYARDS

The grapes come from plots with rolling terrain and lower yields for greater maturity and thus with the potential to perform this type of processing.

PROCESSING


Fermented in French oak barrels, with fine toasting and grain; we sought wood that perfectly complements them and our Verdejo.

It is nurtured on lees for seven months, over which there has been a daily batonage. Then we draw from the barrels and finish its stabilization process in stainless steel tanks.

ANALYSIS

Grade	Total Acidity	Volatile Acidity	PH	Total Sulfur	Sugars
13 % Vol.	5.9 g/l tartaric ac.	0.3 g/l acetic ac.	3.22	< 90 mg/l	≤ 2 g/l

LOGISTICS DATA

Format	Units per case	Case (dimensions mm.) length/width/height	Cases EU pallet	Cases USA pallet
 glass 75	6	248 x 173 x 305	88 (528 bot.)	120 (720 bot.)



DENOMINACIÓN DE ORIGEN

Explotaciones Agrícolas Páramo de Valdecuevas, S.L.U.

Ctra. Rueda - Nava del Rey, Km. 2. 47490 Rueda. Valladolid. España. Tel. + 34 983 034 356 - bodega@valdecuevas.es - www.valdecuevas.es