

# *flor innata*

*Verdejo*



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## Verdejo



### Description

A wine made from the coupage of grapes Verdejo (90%) and Sauvignon Blanc (10%) from different plots, all situated in an environment no more than 4 kilometers from the cellar. We seek a balance between classic and modern Verdejo, with a depth of tropical fruit and high aromatic intensity.

### Taste Notes and Food Matching

Straw yellow with a thin layer of lemony overtones. High aromatic intensity, tropical fruit with a grassy depth and aniseed characteristic of the variety. To the palate it demonstrates a significant volume, smooth and very pleasant.

A wine that is a current revamp of the classic Verdejo.

It perfectly combines with fresh seafood and fish, pasta, rice and white meat.

### Storage and Serving

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

### Vineyards

We seek plots and Verdejo clones with great aromatic intensity. When choosing at the beginning of the harvest the peak of the aromatic potential of the grapes is prioritized.

### Processing

Cold skin maceration so as to enhance the aromatic expression of the grape, following with a fermentation which will favor obtaining a very fresh wine, with a pleasant taste on the palate. Finally the wine is aged on its own lees for several months, providing a major unctuousness and volume in the mouth.

### Analysis

Grade	Total Acidity	Volatile Acidity	PH	Total Sulfur	Sugars
13 % Vol.	5,55 g/l tartaric ac.	0,25 g/l acetic ac.	3,2	< 95 mg/l	≤ 2,5 g/l

### Logistics data

Format	Units per case	Case (dimensions mm.) length/width/height	Cases EU pallet	Cases USA pallet
 glass 75 cl.	6	240 x 162 x 314	125 (750 bot.)	150 (900 bot.)
 glass 75 cl.	12	320 x 238 x 314	60 (720 bot.)	75 (900 bot.)
 glass 1,5 L. MAGNUM	6	304 x 205 x 356	48 (288 bot.)	64 (384 bot.)

