

Valdecuevas

VERDEJO

FERMENTED IN BARRELS



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DESCRIPTION

Verdejo 100%. Fermented in French Oak Barrels. Produced with selected grapes, picked at the right point of maturity in order to get the highest aromatic expression.

TASTING NOTES and FOOD PAIRINGS

Spicy and vanilla notes, lightly toasted, combined with fruity and aniseed tones characteristic of verdejo.

An appropriate wine with fish, seafood, rice, pasta, cheese, light meat and charcuterie.

STORAGE and SERVICE

Store in cool, dry place. Serve between 6° C y 8° C.

VINEYARDS

The grapes come from our best parcels situated in stony, gravelly areas, with low production to which we pay particular attention. We are searching for good leaf areas and we apply thinning clusters in order to obtain right maturation and good balance in grapes we harvest.

ELABORATION


Fermented in French Oak Barrels, selected from different barrel factories and diverse forests in France, with fine roasting and small grain; we have found a group of oak barrels which perfectly match with our verdejo.

It has aged on its lees for 7 months, over which a daily batonnage has been made. Afterwards we have taken the wine out of the barrel and finished the stabilisation process in stainless steel tanks.

ANALYSIS

% Alc.	Total Acidity	Volatile Acidity	PH	Sulphurous	Sugars
13 % Vol.	5,9 g/l tartaric acid	0,3 g/l acetic acid	3,22	32 mg/l	≤1,7 g/l

LOGISTIC DATA

Format	Units per case	Case (dimensions, mm.) length/width/height	Cases EU pallet	Cases USA pallet
 glass 75 cl.	6	248 x 173 x 305	105 (630 bot.)	130 (780 bot.)



DENOMINACIÓN DE ORIGEN

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

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