

# Melior



## MELIOR Verdejo

### D.O. Rueda

Refreshing and elegant wine. A single varietal wine that demonstrates the potential of the Verdejo of Castilla la Vieja. Displays a pale straw yellowish colour with vivid greenish hues, clean and very bright. Its bouquet is intense and clean; fruit from the tropical range in harmony with white floral scents amid tones of hay and fresh grass with aniseed touches. Good structure on the palate with good balance and a touch of acidity that lends a notable freshness in perfect harmony with the alcohol, concluding with an elegant, fruity finish. An enduring wine, with balanced bitterness at the finish and a long aftertaste.

## Technical data

Format 750 ml,

#### Origin of the wine

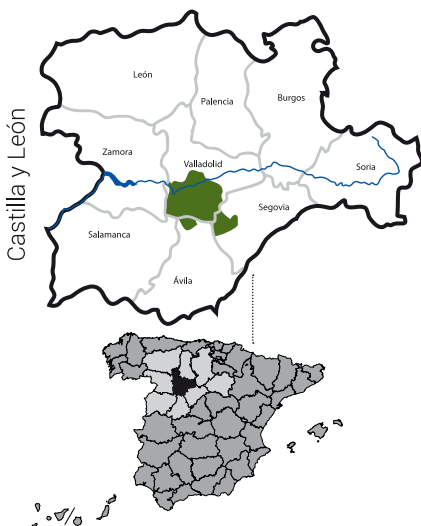
Name of the vineyard	Finca La Monja and Matalamoza
District	Valdestillas
Surface area	61.8 ha
Soil texture	franc-sandy
Height	750/730m
Production/ha:	5.000 kg/ha
Orientation of the trellising	mixed
Incline	mixed
Years planted	2008

#### Elaboration

Variety	100% Verdejo
Harvest	September
First harvest	2005
Elaboration	traditional in white wines
Bottles produced	450.000
Fermentation	10-14 days in inox (16°C)
Aging	3 months on lees
Alcohol	13 %
Acidity	5.8 g/l

#### Recommendations

Storage	Keep in a cool, dry place. Avoid sunlight.
Temperature	Drink at 6-8°C



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