flor innata
Verdejo

GRAPE VARIETY:
Verdejo y
Sauvignon Blanc

GRADE: 13,5% Vol.

DESCRIPTION
A wine made from the coupage of grapes Verdejo and Sauvignon Blanc 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.

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. Final ageing on its own lees for 2 month, providing a major unctuosity and volume in the mouth.

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.

Store in a cool and dry place.
Serve between 8º C and 10º 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.

RUEDA
DENOMINACIÓN DE ORIGEN

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