Valdecuevas

ORANGE

LIMITED PRODUCTION

RUEDA

DENOMINACIÓN DE ORIGEN

GRAPE VARIETY	50% VERDEJO 50% VIOGNIER
A.B.V.	**13,7% Vol.**
Total Acidity	5.32 g/l Tartaric ac.
pH	**3,52**

DESCRIPTION

An orange wine with a seductive nose and a palate that displays strength and elegance in equal measure. Made in barrels and amphorae.

SERVING TEMPERATURE

Store in a calm, dark place without thermal fluctuations or vibrations. Orange wines require a certain temperature to display all their qualities; serve between 13º C and 16º C.

TASTING NOTES & FOOD PAIRING

Amber in color, with a complex nose featuring tones of dried fruits, ripe stone fruits, citrus peels, aromatic herbs, and some white flowers. On the palate, it presents itself as an elegant wine, with acidity balanced against its structure and a saline touch.

Possessing the characteristics of white wine but with a certain tannic quality, it is an extremely versatile wine that can be paired with an endless array of dishes, from spicy foods to cured meats and cheeses.

CHARACTERISTICS

Made with Verdejo and Viognier grapes. The grapes are macerated for 30 days with their skins before pressing. Fermented at 15º C. Aged for 12 months in clay amphorae and oak and acacia vats.

GRUPO VALDECUEVAS · FAMILY ESTATE ·