Valdecuevas

CUVÈE VERDEJO

LIMITED PRODUCTION

RUEDA

DENOMINACIÓN DE ORIGEN

GRAPE VARIETY	VERDEJO
A.B.V.	**13,5% Vol.**
Total Acidity	5.7 g/l Tartaric ac.
pH	**3,3**

DESCRIPTION

A unique Verdejo. Elaborated in microtanks and in large oak barrels, looking for a perfect balance between the varietal aromas of the Verdejo grape with those of the oak aging.

SERVING TEMPERATURE

Keep in a dry and cool place. Serve at 6ºC to 8ºC.

TASTING NOTES & FOOD PAIRING

Straw yellow color with greenish edges, bright. Intense, elegant and complex on the nose.
Aromas of ripe white fruit, with elegant mineral, smoky and spicy notes. Structured and silky mouthfeel. Good balance and great persistence. In retronasal mineral and smoky notes reappear.
It harmonizes especially with oysters, sushi, seafood, caviar, pasta, risottos and white meats.

CHARACTERISTICS

The grapes are cold macerated for 12 hours before pressing. It ferments with native yeasts in 500lt french oak barrels from different sources. Later it is continues to be aged on its fine lees in mini stainless steel tanks and amphorae.

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