





VERDEJO

SPANISH STORY • DO RUEDA

BASIC DATA

Area or Appellation of Origin: DO Rueda

GRAPE VARIETY

85% Verdejo, 15% Sauvignon Blanc

TECHNICAL CHARACTERISTICS

ALCOHOL CONTENT: 12,5 % vol

TOTAL ACIDITY: 5,69 g/l

PH: 3,2-3.35

TOTAL SO₂: 94 mg/l RESIDUAL SUGAR: 2,2 g/l

RELATIVE DENSITY: 0.99136 (20°C/20°C)

VINTAGE

2016

TASTING NOTES

APPEARANCE:

It has a brilliant pale straw yellow color with green accents.

NOSE:

It is clean on the nose with green apple, peach, melon, citrus and crisp flowery tones. The Sauvignon Blanc gives tropical fruits notes (passion fruit, pineapple and mango).

PALATE:

Smooth on the palate, with a very crispy acidity. Good body and structure given by the elegant "Verdejo" grape. It finishes with soft fruit, flowers and a lively acidity that makes it very fresh and attractive.

SERVING SUGESTIONS

Temperature 6º - 10º C

FORMAT

Bordelaise Box 6 x 750 ml







AWARDS:

Gold Medal San Francisco Wine Label Competition 2015

Vintage 2016

- Gold Medal Monovino Wine competition 2017
- Silver Medal Catavinum 2017
- Silver Medal International Wine Awards 2017

Vintage 2015

- Gold Silver Medal Catavinum 2016
- Silver Medal International Wine Guide Competition 2016

Vintage 2014

- 86 points Guía Peñin 2016
- **Gold** ·93 points· San Diego International Wine Competition 2015
- Silver Medal Orlando WSWA 2015
- Silver Verdejo 89 points WINEMAKER CHALLENGE 2015, San Diego, USA
- Silver Mundus Vini 2015
- Silver Catavinum 2015
- Commended on the Decanter World Wine Awards 2015

Vintage 2013

- 86 points Peñín Guide 2014
- ★★★★★ 5 stars Peñín Guide 2014

LOGISTICS:

Bottles per pallet: 750

Bottles per box: 6

Boxes per pallet: 125

Boxes per layer: 25

Layer per pallet: 5

Box weight: 7,26 kg

Pallet weight: 923 kg

Pallet height: 170 cm

EAN 13: 8420378009115

EAN 14: 18420378069116



