

# Protos

## VERDEJO



**Variety:** Verdejo 100%.

**A.B.V:** 13%.

**Vineyards:** Young vineyards cultivated through organic agriculture, duly accredited. • Gravelly soils.

**Characteristics:** • Mechanical night harvest. • Skin contact maceration of 4 hours at 10°C. • Static racking at 10°C. • Controlled fermentation at 13.5°C, with indigenous yeasts. • Aging on fine lees for approximately 2 months. • All products used during elaboration are in line with organic winemaking.

**Colour:** Bright yellow straw color, with green hints that reflect its youth.

**Nose:** Medium high intensity, a bit fresher but slightly less complex than traditional Verdejo. • Citrus notes, along with green apple and herbs appear.

**Mouth:** Dry with good acidity, but with good roundness and structure brought by the 2 months' fine lees aging. • Long finish with a slightly bitter palate, where the apple and herbal notes appear.

**Service Temperature:** sushi, seafood, roasted vegetables, ceviche.

**Service Temperature:** 6 – 7°C.



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