

Cuvée Verdejo

EST. 1927
Protos
SER PRIMERO



Variety: Verdejo 100%

D.O. Rueda

Vineyards: From young vineyards cultivated from their planting in an ecological way, in gravelly soils typical of the area

Winemaking: Harvested at night; skin maceration for 4 hours at 10°C. Pressing in an inert atmosphere and static racking at 10 °C. Controlled fermentation at 13.5 °C using yeasts selected by the winery in our own vineyards. The final blend is made up of wine aged on fine lees for 2 months in stainless steel, in concrete eggs and in wooden vats



Tasting notes:

Straw yellow with greenish hues characteristic of the variety, clean and bright. Medium-high intensity aroma, with slightly more tropical nuances than in traditional Verdejo. Citrus fruits also stand out, together with apple and herbaceous notes. In the mouth it is a wine with good acidity that gives it freshness, dry, with the roundness and structure provided by the aging of two months on fine lees

Food Pairing: White fish, tuna, pasta, Asian food, chicken, fresh or blue cheeses

Serving Temperature: 6-7°C

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