

VERDEJO BARRREL FERMENTED



SER PRIMERO



**Grape variety:** Verdejo 100%.

**Alcohol by Vol.:** 13%.

**Vineyards:** More than 25 years old. • Cultivated on dry land. • Between 700 and 800mts a.s.l.

**Features:** • Manual harvest in 20kg crates. • Film maceration of 4 hours at 10°C. Pressed in an inert atmosphere and static settling at 10°C. • Fermentation in French barrels ( half new and half one year old) at 16°C.

**Aging:** Aging on its lees in the same barrels as fermentation for approximately 6 months depending on tastings. • One year in bottle.

**Color:** Yellow straw color, slightly deeper than the Verdejo due to its year and a half of aging.

**Nose:** Very complex and powerful, due to the perfect balance between the fruit varietal (herbs, tropical fruits, slightly citric aroma) and the toasted notes of its aging in barrels (vanilla & notes of pastries).

**Palate:** Dry, unctuous, with great volume and structure, but also very fresh thanks to its good acidity. Long, expressive and persistent.

**Food Pairing:** Blue fish, smoked fish, meats in butter or cream sauces, rice dishes, pasta. It also goes especially well with foie gras.

**Serving Temperature:** 7 – 8°C.



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