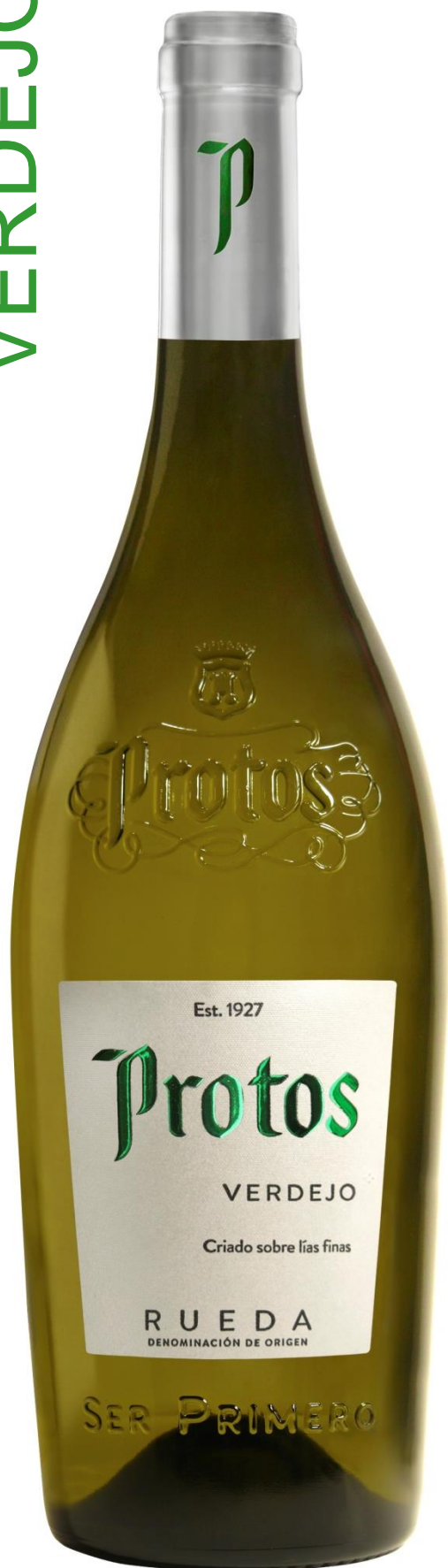


VERDEJO



SER PRIMERO

**Grape variety:** Verdejo 100%.

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

**Vineyards:** Planted more than 15 years ago. • Dry land with gravelly soils. • Height: between 700 and 800mts a.s.l. • Yields of 7,500kg/ha.

**Features:** • Mechanical night harvest. • Skin contact maceration of 4/5 hours at 10°C. • C. Static racking at 10°C. • Fermentation at 13.5°C. • Aging on fine lees for approximately 3 months, depending on daily tastings.

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

**Nose:** Medium high intensity. Aromas of tropical fruits (pineapple) and citrus fruits first appear along with white fruits (apple) and herbs, such as boxwood and fennel.

**Palate:** Dry with an amazing balance of freshness and acidity. Good structure and body given by its fine lees' aging. Long finish with a slightly bitter palate, typical of the variety.

**Food Pairing:** White fish, tuna, sushi, seafood, salads, pasta, chicken, soft & blue cheeses.

**Serving Temperature:** 6 – 7°C.



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