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TORREDEROS

VERDEJO

- **Region:** Rueda
- **Variety:** 100% Verdejo
- **Winemaking** Cold maceration between 6 and 8 hours before pressing, once this is done exclusively selects the must flower and proceeds to a pre-fermentation racking. The fermentation takes place in stainless steel tanks with controlled temperature between 16-18 °C, once this is come to a maturation of the wine on its lees time estimated necessary (between 2 and 4 months). Once the lees ageing natural we clarify through Tierra Bentonita and cold step before bottling.

Alcohol: 13 % Vol.

Total acidity: 5,5 g/l

PH: 3,15.

Acidity: 0,31 g/l

Total SO2: 115 mg/l.

— Tasting notes:

Vision: Bright yellow with greenish rims.

Nose: Very elegant and straightforward, dominated by aromas of white fruit (pear) with hints of scrubland (Fennel) and anis background given by our mineral soils
In mouth

Balanced, tasty, with volume. Same fresh fruit as in nose
Long finish due to the very natural acidity of the Verdejo grape.

— Service temperature: 6-8°C.

Goes well with: smoked seafood, pasta, fish or for Aperitif.

www.torrederos.com

