







DESCRIPTION

Verdejo white wine in the classic style. Made entirely of Verdejo grapes from our older and less productive vineyard "Pago de la Pardina". The estate has more stony soil, which promotes the proper maturation and balance of our harvest.

TASTING NOTES AND MATCHING

Yellow with green, vivid tones. The notes of stone fruit (peach and apricot) and a fennel depth dominate. High, cool, nice aromatic intensity. Mouthfeel, very smooth, balanced, persistent and long acidity.

It combines perfectly with fish and fresh seafood, pasta, rice and white meat.

STORAGE AND SERVING

Store in a dry and cool place. Serve between 6° C and 8° C.

VINEYARDS

The vineyards of our estate are located at an altitude between 700 and 800 meters in alluvial soils, stony, excellent structure, porosity and drainage which provides suitable support and a microclimate and an exceptional development to our Verdejo variety. Verdejo is a variety of great character, which is well adapted to the extreme conditions of the area, allowing the preparation of fresh white wines of great personality.

PROCESSING

From the field all the work done to the strain, such as pruning, thinning and deleafing, which is aimed at obtaining quality grapes. We harvest at the optimum level of maturation and during processing in the winery we always pursue the preservation of the typical Verdejo variety, with maceration and controlled fermentation and subsequent aging on lees during 3 months.

All this allows us to obtain as a final product our Valdecuevas Verdejo.

ANALYSIS

Grade	Total Acidity	Volatile Acidity	PH	Total Sulfur	Sugars
13 % Vol.	5,7 g/l tartaric ac.	0,2 g/l acetic ac.	3,2	< 90 mg/l	≤2,5 g/l

LOGISTICS DATA

Format		Units	Case (dimensions mm.)	Cases	Cases
		per case	length/width/height	EU pallet	USA pallet
	glass 75 cl.	6	240 x 162 x 314	125 (750 bot.)	150 (900 bot.)
	glass 75 cl.	12	320×238×3 4	60 (720 bot.)	75 (900 bot.)
Ī	glass I,5 L. MAGNUM	6	304×205×356	48 (288 bot.)	64 (384 bot.)

