

CASA MARIA



VERDEJO

VINO DE LA TIERRA DE CASTILLA Y LEON
GRAPE VARIETY: 100% VERDEJO

WINE MAKING:

Stainless steel fermented using native yeasts and lees sirring for a minimum of 3 months.

Fermentation temperature: 15°C.

Fermentation period: 21 days.

Cool maceration: 12 hours 6°C.

Contains sulphites.

TASTING NOTE:

Made from a careful selection of the indigenous grape variety Verdejo, harvested when perfectly ripen. A steely pale-yellow colour wine. Delicately fragran with hints of green apple and fennel. Smooth palate, fresh and dry with a lingering finish.

MACHING: Fresh fish and seafood or as an aperitif with some olives.

SERVING TEMPERATURE: 6-8°C



LOGISTICS:

Bottle bordelesa tradition light – cork nomacor light.

Bottle bar code: 8414219011603/Bottle measures 7,52x7,52x30,05-1,14 Kg.

Case of 6 bts. Bar code:18414219011600/Measures: 228x152x302-7,5 Kg.

Palet 0,8x1,20x1,37 Cases per line 25; lines per palet 4;-Cases per palet 100.