

WINEMAKING

Naturally elaborated with select grapes of the Verdejo and Sauvignon varieties. Fermented for 21 days in stainless steel tanks. Racking off the lees during one month. A tasty and fruit-driven wine, with well-balanced acidity. Long and intense finish.



TASTING NOTE

Pale straw yellow wine, very brilliant with greenish hues. A fresh aroma and fruit-filled, with notes of white flowers and green herbs in perfect balance.

FOOD PAIRINGS

Accompanies seafood, rice dishes, and white meats.



VERDEJO

&
SAUVIGNON BLANC

R U E D A

DENOMINACIÓN DE
ORIGEN



