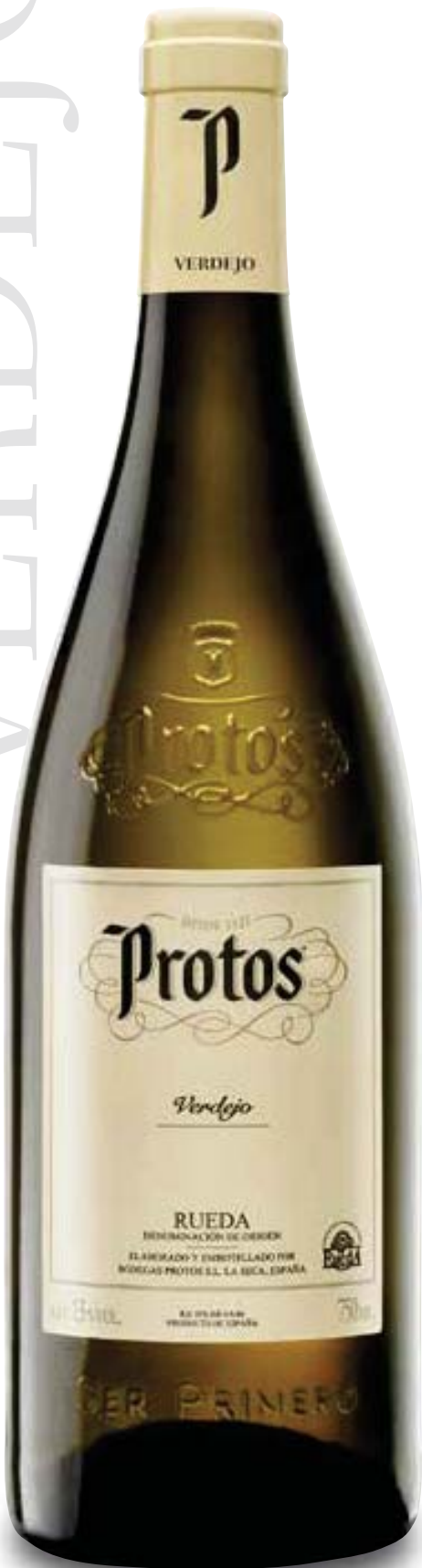


VERDEJO



SER PRIMERO

Grape Variety Verdejo 100 %

Vineyards Less than 25 years old.

Features Night harvest. Skin contact maceration of 4/5 hours at 10°C. Fermentation at 13.5°C

Ageing On fine lees during 3 months.

Colour Greenish straw colour, bright and clean.

Nose Powerful, fruity with green apple, citrus and tropical fruits, white blossoms, fragrant herbs and fennel hints.

Taste Very fresh, with good acidity, flavorful, fruity, well balance, complex, with a long finish and slightly bitter aftertaste.

Serving temperature 8- 10°C.

Food Pairing White fish, tuna fish, sushi, shellfish, salads, paella, fish rice, spicy pasta, Asian meals, chicken meals, fresh cheese or blue cheese.



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