

VERDEJO
FERMENTADO EN BARRICA



SER PRIMERO

Grape Variety Verdejo 100 %

Vineyards More than 25 years old.

Features Night hand-picking harvest in 20 kg crates. Sorting table. Skin contact maceration of 4/5 hours at 10°C. Fermentation in new French oak barrels.

Ageing Ageing on fine lees in new French oak barrels during 6 months with frequent bâtonnages.

Colour Bright yellow color with green glints, clean.

Nose Very complex and powerful, with ripe citrus and tropical fruits, sweet spices, anisette, and fennel aromas and smoky, vanilla and yeast hints.

Taste Rich, fresh, flavorful, expressive, creamy oak, good acidity, well balance, lingering finish, vanilla and slightly smoky aftertaste.

Serving temperature 9- 12°C.

Food Pairing Blue fish, smoked fish, fish in butter or cream sauces, rice dishes, pasta, chicken or veal in cream sauces. It also goes especially well with ham and foie.



www.bodegasprotos.com

