

BODEGA JOSE PARIENTE – DESIGNATION OF ORIGIN “RUEDA”

TECHNICAL DATA SHEET “VARIETAL VERDEJO” WHITE WINE 2.012



Designation of Origin: Rueda

Grape variety: Verdejo 100%

Vineyards: The soil of the vineyard is formed by the typical platform of round stones, is very poor in organic matter and has limestone outcrops in the higher elevations. The continental climate of the area, forces the plant to get water in the depths of the earth.

Elaboration: First a cold maceration between 8 and 12 hours. After, the alcoholic fermentation process at low temperature in stainless steel tanks until his clarification. Later, a cold treatment and filtration and finally bottling in February 2.013.

Tasting notes: Visual phase: Bright yellow color with green hues.

Aroma: Intense, bright, fresh and complex. Fruity tone that comprising the range of white fruit (pear and peach), citrus and passion fruit. Also has aroma of fennel and anise.

Flavor: Fresh fruit. Sweet and elegant with a touch of bitter finish, characteristic of the Verdejo grape variety. Has a high persistence.

Analytical data:

Alcoholic strength: 13°
Volatile acidity: 0,23 g/l
Total acidity: 5,80 g/l

Gastronomy: It is a perfect wine to accompany appetizers, fish, seafood, pasta, rice and white meat, also with cheese and ham. Optimal consumption temperature is 6-8 ° C.

Other information:

6 Units per box
12 Boxes per pallet
720 Units per pallet (American pallet)