



BARBADILLO

RUEDA VERDEJO

2024

BASIC DATA

Area or Designation of Origin: Rueda Type of wine: White wine Grape varieties: 100% Verdejo

TECHNICAL CHARACTERISTICS

Alcohol Content: 13%vol Total Acidity: 5.45 g/l tartaric acid pH: 3.38

Total sulphurous: 167 mg/l Glucose + Fructose: 1.62 g/l

Allergens: Sulfites

VINEYARD AND HARVEST

Specific soil type: Alluvium, sand loam Pruning: Vines pruned in trellis Harvest style: Mechanical and night harvest

VINIFICATION

After maceration and a delicate pressing, the fermentation is controlled at a temperature of 17 ° c. in stainless steel deposits in order to maintain and reinforce the maximum aromas typical of these delicate wines.

TASTING NOTES

Pale straw yellow, clean and bright. Intense nose of tropical fuits including mango, pineapple with a floral background

Balanced acidity. Explosion of fruit. Very slight sensation of bitterness at the end, typical of the variety. Long persistence of fresh fruit.

Consume preferably at a temperature between 7 and 10°C with mackerel and cod, clams, white mean or mild cheeses (like brie).

FORMAT

75 cl. bottles available in boxes of 6

