



Real Compañía *Verdejo*

NORTH-WESTERN SPAIN

VINEYARD

Location: Selected vineyards in several areas of Northern Spain's Meseta.

Climate: Continental with cold winters and hot and dry summers. Strong contrast between night and day temperatures.

Soils: clay and limestone soils.

Average age of the vineyard: 15-20 years old.

Vinegrowing: Mostly trellis-trained system.

WINEMAKING

Fermentation: After a delicate pressing of the grapes, the must is fermented for 12 days in stainless steel tanks.

Maceration: In cold, at controlled temperature in order to preserve the aromatic bouquet.

Aging: It is a young wine with no barrel aging. It is kept for several months in the bottle before its launching into de market.

TASTING NOTE

Color: Pale gold colour, with greenish reflections.

Nose: Very penetrating, with tropical fruit aromas, as scents of herbs and white flowers.

Mouth: Vibrant and fine, balanced and with very fresh fruit notes.

Aftertaste: A pleasing and long taste, with a nice bitter touch at the end, very gastronomic.

FOOD HARMONIES

Steamed shell fish.

Grilled, roasted and stewed white fishes.

Seafood rices such as paella.

White meats such as chicken and turkey.

Fresh salads and soft cheeses.

Great as aperitif.

SERVE AT 8-9°C