

Dominio de la Abadesa



BARREL-AGED VERDEJO



VARIETAL: 100% Verdejo

WINEMAKING:

High rainfalls in the winter and a hot, dry summer contributed to even ripening and a fruitful harvest of supreme quality.

This wine is made from a careful selection of Verdejo from old historic vineyards located in the pebbled terrain of DO Rueda. The grapes undergo maceration and fermentation in new French oak, and the wine spends four months aging on the lees with daily battonage.

ALCOHOL: 13% Alc. by Vol.

TASTING NOTES:

The wine is light yellow in color with bright gold accents. On the nose, the wine is clean and aromatically complex with notes of citrus fruit, punctuated by herbal and mineral notes.

On the palate, the wine is well structured and balanced, exhibiting fresh citrus notes with rich hints of nuttiness, and a long, expressive finish.

PAIRINGS:

This wine is perfect on its own as an aperitif or can accompany appetizers such as soft cheese and serrano ham, as well as seafood, chicken, grilled vegetables, and legumes.

Serve between 48-54 degrees Fahrenheit.