

Dominio de la Abadesa



VERDEJO



VARIETAL: 100% Verdejo

WINEMAKING:

Harvest at Dominio de la Abadesa is conducted at night in order to preserve freshness in aromatics and to avoid any chance of oxidation in the fruit. Once in the cellar, the grapes are cooled to 10°C (50°F) to extract even more aromatic character from the grape skins. There is a cold maceration that lasts about 4 hours before the juice is pressed off and allowed to settle.

Fermentation begins naturally with native yeast already present in the cellar. The fermentation takes place at a controlled temperature of 14°C (57°F) in stainless steel tanks. The wine remains in contact with its lees for 3 months while undergoing weekly batonage.

ALCOHOL: 13% Alc. by Vol.

TASTING NOTES:

Intensely aromatic with both tropical and mineral notes. Hints of fennel and fresh herbs with a touch of anise flavors also develop. On the palate the wine is fresh, fruity and very elegant. It continues with good persistence elegant acidity and a long, complex is balanced and finishes dry.

PAIRINGS:

Perfect with appetizers and a wide variety of fish and seafood, pastas and white meat dishes. Also pairs well with soft cheeses and charcuterie.

Serve between 48-54 degrees Fahrenheit.

Rueda

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