

MABELUCA

MONOMIO



VERDEJO

- *Wine Type:* White Wine
- *Area:* D.O. La Rioja
- *Grape Variety:* 100 % Verdejo
- *Elaboration:* The harvest of the Verdejo variety was early, starting in the last week of August. Using draining method, the flower must is obtained with which the fermentation will take place during alcoholization at a controlled temperature between 16 and 18° C to 14 or 16 days, obtaining a very aromatic white wine, with a bright and beautiful greenish color.
- *Bottle capacity:* 75 CL
- *Service temperature:* 6 - 8° C
- *Tasting Notes:* Made exclusively with Verdejo grapes, it is characterized by its very bright straw-yellow greenish color. On the nose, its fruity aromas of apple and fennel predominate with a citrus touch and freshness. It has a very nice mid-palate and the harmony between balanced acidity, fruit and volume stands out. It is persistent, with fresh fruit hints and a long and pleasant finish. Ideal for pairing with paellas, blue fish and seafood.