

TORRES®



Verdeo®



Vintage: 2013



DO: Rueda



Grape varieties: Verdejo

Date grapes picked:

Verdejo: Mid September 2013



Winemaking:

Number of days of skin contact: none

Type of fermentation: stainless steel tanks, under controlled temperature.

Number of days of fermentation: 15 days

Fermentation temperature: 14°C

Ageing: no oak ageing.

Bottling month: February 2014



Technical data:

Alcohol level: 13 % vol.

pH: 5.5 (a. tartaric)

Total acidity: 3.44 g/L



Stored under the right conditions, the wine will hold its potential for the next:

2 - 3 years



Available formats:

75 cl.



Tasting notes:

Clear yellow with green highlights. The wonderfully intense nose offers fruit notes (tropical fruit, citrus) with spicy (aniseed) and herbaceous (fennel) nuances. The fresh, elegant palate has great length and lends wonderful expression to the varietal character of Verdejo.



Serving suggestions:

Ideal for aperitif, it also goes perfectly with shellfish and fresh fish in exotic sauces. Serve at 8-10°C.