

# Valdecuevas

VERDEJO  
Cuvée



## DESCRIPTION

A unique Verdejo. Made in micro vats and in big oak barrels to produce the perfect balance of the varietal aromas of the Verdejo grape with the one's of aging in oak.

## TASTING NOTES AND MATCHING

Straw yellow color with a greenish rim, shiny.

Intense on the nose, elegant and complex; ripe tree fruit with elegant mineral, smoky and spicy notes.

On the palate structured and silky, fullbodied. It shows complex, balanced and with a lingering finish with again mineral and smoky notes.

The right wine to pair with oysters, sushi, seafood, caviar, pasta, rice dishes and white meat.

## STORAGE AND SERVING

Store in a dry and cool place. Serve between 8° C and 10° C.

## VINEYARDS

The grapes come from our less productive estate, "Pago de la Pardina", what together with the fieldwork done to reduce the yields, gives us the result of high quality grapes.


## PROCESSING

The grapes are cold macerated for 12 hours before being pressed. Fermentation with native yeasts in 500 liters and 1200 liters French oak barrels. It is aged on lees for 3 months in the barrel and stabilized in stainless micro tanks afterwards. 6 months of ageing in the bottle before it is released.

## ANALYSIS

Grade	Total Acidity	Volatile Acidity	PH	Total Sulfur	Sugars
13,5% Vol.	5,7 g/l tartaric ac.	0,2 g/l acetic ac.	3,2	< 90 mg/l	≤ 2,5 g/l

## LOGISTICS DATA

Format	Units per case	Case (dimensions mm.) length / width / height	Cases EU pallet	Cases USA pallet
 glass 75 cl.	6	315 x 242 x 162	80 (480 bot.)	112 (672 bot.)