

flor innata

Verdejo



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Verdejo



Description

A wine made from the coupage of grapes Verdejo (90%) and Sauvignon Blanc (10%) from different plots, all situated in an environment no more than 4 kilometers from the cellar. We seek a balance between classic and modern Verdejo, with a depth of tropical fruit and high aromatic intensity.

Taste Notes and Food Matching

Straw yellow with a thin layer of lemony overtones. High aromatic intensity, tropical fruit with a grassy depth and aniseed characteristic of the variety. To the palate it demonstrates a significant volume, smooth and very pleasant.

A wine that is a current revamp of the classic Verdejo.

It perfectly combines with fresh seafood and fish, pasta, rice and white meat.

Storage and Serving

Store in a cool and dry place. Serve between 6° C and 8° C.

Vineyards

We seek plots and Verdejo clones with great aromatic intensity. When choosing at the beginning of the harvest the peak of the aromatic potential of the grapes is prioritized.




Processing

Cold skin maceration so as to enhance the aromatic expression of the grape, following with a fermentation which will favor obtaining a very fresh wine, with a pleasant taste on the palate. Final ageing on its own lees for 1 month, providing a major unctuousness and volume in the mouth.

Analysis

Grade	Total Acidity	Volatile Acidity	PH	Total Sulfur	Sugars
13 % Vol.	5,55 g/l tartaric ac.	0,25 g/l acetic ac.	3,2	< 95 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	240 x 162 x 314	125 (750 bot.)	150 (900 bot.)
 glass 75 cl.	12	320 x 238 x 314	60 (720 bot.)	75 (900 bot.)
 glass 1,5 L. MAGNUM	6	304 x 205 x 356	48 (288 bot.)	64 (384 bot.)

