BOADA VERDEJO VIÑAS VIEJAS

Grape Variety: Verdejo

Denomination of Origin: D.O. RUEDA

Vineyard age: 30 – 40 years old

Wine-making:

The grapes are chosen from our old quality vineyards in the D.O. Rueda. Mechanical night harvest (to preserve freshness of the grape). Exclusively juice from the first press in pneumatic press. Alcoholic Fermentation controlled at 17ºC (62,60ºF) in stainless steel vats. Must settling and cold stabilisation before bottling.

Cold Maceration:

Cold skin contact maceration for 8 – 12 hours

Tasting Notes:

It has a lovely straw yellow colour with a steely green tint. Clear aromas which combine a variety of flavours such as green apples, grapefruit lemon zest and lychees together with hints of moos and hay and a touch of aniseed coming through. It is very well structured with a perfect balanced acidity which gives the wine great freshness. Full bodied. Long and complex finish revealing an array of flavours ending with that typical Verdejo bitter touch.

Food Pairings:

It goes perfectly with smooth cheeses, spicy rice (paella) and of course, with all kind of fish and seafood.

- Consumption temperature: 6º - 8ºC (42,80 – 46,40ºF)
- Storage temperature 12-18ºC
- Shelf life: during the next 2 years from the printed date
- Contains sulfites
- Suitable for vegans.

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