

ERESMA VERDEJO SOBRE LÍAS

Previous cold maceration, exclusively using top quality yolk must.

Eresma Verdejo on lees goes through a fermentation process at a controlled temperature.

It is kept for 6 months on its fine lees, thus achieving an elegant and high-end wine in which complexity and finesse are manifested.



eresma

BODEGA Y VIÑEDOS

TASTING NOTE

VISUAL PHASE

Intense straw yellow color with greenish hues.

FASE OLFATIVA

On the nose it is complex and intense with the presence of aromas of hay and fennel, which give way to some subtle notes of white flowers and notes of bakery.

TASTE PHASE

On the palate it is unctuous, elegant and intense.

DATA SHEET

TYPE OF WINE: White

DO. RUEDA.

SOILS: Old vines, gravelly soil rich in magnesium.

GRAPE: Verdejo

PAIRING: Fish, white meats, mushrooms, partridge, shellfish, rice.

TEMP. SERVICE: Between 9º and 10º

