

# ERESMA VERDEJO VENDIMIA SELECCIONADA

Previous cold maceration, exclusively using top quality yolk must.

Eresma Verdejo VS goes through a fermentation process at a controlled temperature, the vinification process is exhaustively cared for, seeking to maintain the characteristics of the variety.

Perfect definition of a Verdejo D.O. Wheel.



# eresma

BODEGA Y VIÑEDOS



## TASTING NOTE

### VISUAL PHASE

Straw yellow, intense with greenish hues.

### OLFACTORY PHASE

Complex and intense with the presence of aromas of hay and fennel, which give way to subtle notes of white flowers and white fruit like apple.

### TASTE PHASE

Unctuous, elegant and intense, with a balanced acidity and a touch bitter at the end typical of the Verdejo variety.

## DATA SHEET

**TYPE OF WINE:** White

**DO.** RUEDA

**SOILS:** Old vines, gravelly soil rich in magnesium.

**GRAPE:** Verdejo.

**PAIRING:** Fish, white meat, shellfish, mushrooms, partridge, rice and pasta.

**TEMP. SERVICE:** Between 9º and 10º

