

Botania Verdejo

Tasting note

Clear straw yellow colour wine with golden hints. Strong aromas of tropical fruit, green apple and touches of grass. On the palate well-balanced acidity with white fruit. Full-bodied with a long refreshing finish.

Serving Temperature

Recommended serving temperature between 6 - 8°C.

Gastronomy

This wine goes well with starters, rice and fish.

Vinification

Vines are between 25 and 40 years old with a low yield of 2 kg per vine, which provides intensive aromas. The grapes are harvested at night to protect the grapes from oxidation. The fermentation process takes place with a temperature of 14°C on their own lees (sur-lie with batonnage) for at least 60 days.

Surrounding area

Rueda is located in the southeast of the wine region Ribera del Duero. The main grape in this region is Verdejo, sometimes joined by Sauvignon Blanc or Viura. Rueda is best known for its white wines, although there are also very deserving red wines produced. The vineyards are situated on an average altitude of 750 meters. This area has a continental climate, the dry and long winters ensure that the musts go through a slow fermentation process followed by a uniform ripening. This allows a wealth of aromas to be developed. Partly due to the low rainfall, the yield per hectare is on the lower side.



Wine description

Zone	D.O. Rueda
Variety	100% Verdejo
Alcohol	13%

Logistic information

Bottle	0,75 L
Case	6 pcs.

