

Nékora 100% Verdejo

Tasting note

A pure Verdejo from the highlands of Rueda. Clean yellow colour with notes of green. Powerful and fresh in the nose with aromas of green apple and tropical fruits combined with subtle hints of fennel. On the palate fresh flavours and a pleasant long finish.

Serving Temperature

Recommended serving temperature between 6 - 8°C.

Gastronomy

This wine goes well with seafood, cheese, warm salads and grilled white meat.

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 in stainless steel tanks on their own lees (sur-lie with batonnage). No added sugars and sulphites due to the protective atmosphere.

Surrounding area

Rueda is located 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 & 1,5 L
Case	6 pcs.
Case size	318 x 226 x 150 mm
Weight	7,5 kg
Per pallet	125 cases

Awards

Sommelier Wine Award – Gold Medal

Gold Gilbert Gallart – 2021

