

Palestra Verdejo

Tasting note

A pure Verdejo from the highlands of Rueda. Lemon yellow colour with green glints. Clean, powerful and fresh in the nose, with mineral notes. Grassy and herbal with a hint of fennel coming through. Full flavour, elegant with an oily consistency, with a touch of white fruit. This wine has a lingering finish.

Serving temperature

Recommended serving temperature between 6 – 8°C.

Gastronomy

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

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 cold fermented, using indigenous yeasts, on their lees (sur-lie) for at least a month. To this traditional winemaking process are no sugars and sulphites added.

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 at an average altitude of 700 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

<i>Zone</i>	D.O. Rueda
<i>Variety</i>	100% Verdejo
<i>Alcohol</i>	12,5%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	228 x 152 x 302 mm
<i>Weight</i>	7,5 kg
<i>Per pallet</i>	125 cases



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