

# Veoveo (VV)

## Tasting Note

Dark red with purple hints. In the nose red fruit and berries followed by tones of liquorice, rosemary and thyme. Fresh and mineral in the mouth and at the same time a lightly sweet finish.

## Serving temperature

Recommended serving temperature between 14 – 17°C.

## Gastronomy

Served cold it's delicious with salads, fish and rice dishes. Served at 17 °C it goes well with tapas and meat.

## Vinification

One month ageing in oak barrels. To preserve the natural potential, this wine is not filtered or stabilised. This makes it possible to observe the different colours and tastes.

## Surrounding area

The Denomination of Origin (D.O.) Castilla La Mancha, located in central Spain, is a vast Old World wine area with an exciting new story. A story of quality wines with unique characters. Winters are bitter cold and summers blazing hot, the sun shines 12-14 hours a day. Vines are more spaced than usual, to permit each plant its share of the small amount of water that falls. The challenging climate brings an important advantage, hardly any vineyard pests or diseases can survive what allows the grapes to grow ecologically and disease-free. Castilla La Mancha is the largest wine area of whole Europe (450.000ha).



## Wine description

<i>Zone</i>	D.O. Castilla la Mancha
<i>Variety</i>	Garnacha
<i>Alcohol</i>	12,5%

## Logistic information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	32 x 24 x 17 cm
<i>Weight</i>	8,8 kg
<i>Per pallet</i>	80 cases



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