



# Verdeal

One of the most highly valued Verdejos by Guides and the best wine critics. The Verdejo grape is the queen of DO Rueda and one of the most thriving varieties in the Spanish viticultural scene. It is a grape with the personality of the great white wines, perceptible in its volume and its characteristic bitterish touch that brings a spark of originality to the mouth, accompanied by a decided fruity expression.

## Tasting Note

**Color:** Straw yellow color with a vivid green tinge. Clean, brilliant, neat and inviting.

**Nose:** Of medium intensity, it shows a rich and complex aroma, with abundant varietal notes. Fresh and fruity (green apple), it has also some fine citrus fruit notes (grapefruit, lime, lemon rind) that boost its fresh and youthful character and leans the expression towards balsamic and wild herbs nuances, as well as to an intense floral (white petals) aspect, all of which afford formidable elegance. Delicate finish of aniseed and spices.

Swirling the glass brings out mineral aromas and wild berries, mixed closely with vanilla and cedar notes.

**Palate:** Fresh, rich and elegant, with great structure, it shows also good weight and acidity, a rich, long and highly aromatic finish with lovely bitter nuances typical of Verdejo that help to increase length, and a fine aftertaste of citrus fruits, balsamic herbs and mineral.

## Recommendations

**Ideal drinking temperature:** 7-10 °C.

**Pairing:** Seafood, shellfish, white meats, fresh cheese.

## Latest Awards

- CINVE 2013. Gold Medal.
- Premio Zarcillo de Plata (Silver Zarcillo Award) 2013.
- GUIDE PALACIO BEST WINES LATIN AMERICAN. Verdeal 2012. 94 points
- Mundus Vini International Wine Award 2013. Silver Medal.
- AWC International Wine Challenge. Gold Medal 2012
- GUIDE Repsol 2013. 91 points.
- GUIDE Peñín 2014. 92 points.