

Vinotage Blanco

Tasting note

Golden yellow colour. Fruity and fresh aromas of white fruit with on the background tropical fruit tones. Fresh and invigorating on the palate with a little citrus in the aftertaste.

Serving temperature

Recommended serving temperature between 6 - 8°C.

Gastronomy

Delicious wine as an aperitif and goes well with salads, vegetarian dishes and different fish species.

Vinification

Grapes are selected from own vineyards. Before fermentation begins, the grapes are sealed at a low temperature and left in the grape must, then the clearing is followed by normal fermentation at a controlled temperature. No sugars and sulphites are added to this wine.

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, allowing 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>	Verdejo
<i>Alcohol</i>	12%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	30 x 24 x 16 cm
<i>Weight</i>	7,5 kg
<i>Per pallet</i>	125 cases



VINOTAGE

Exeptional Spanish Wines

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