

**VARIETY:** Verdejo 100%

**VINTAGE:** 2018

**GRADE:** 12,5%Vol

**ELABORATION:** 4 to 5 hour maceration with skins at 10°C. Fermentation at 13.5°C.

**TASTING NOTE:** Greenish yellow color. Aromas of tropical fruits and white flowers. Full of flavor and fruity in the mouth, it is smooth and well-balanced.

**PAIRING:** Enjoy our variety Verdejo with seafood, poultry, rice dishes and vegetables. It's also perfect for enjoying on its own.

**SERVING TEMPERATURE:** 8-10°C

#### BOX INFORMATION

**MATERIAL:** Cardboard and polyethylene bag

**VOLUME:** 3 litres

**EAN CODE:** 8411906012028

**DIMENSIONS (LxWxH):** 167x99x213 mm

**WEIGHT:** 3180 g

#### PALLET INFORMATION

**EUROPALLET:** 80x120 cm

**BOXES/PALLET:** 250 (50x5 layers)

**TOTAL HEIGHT:** 125 cm

**WEIGHT INCLUDING PALLET:** 825 kg

