

Verdejo

VARIETY: Verdejo 100 %.

SOILS: alluvial sandy.

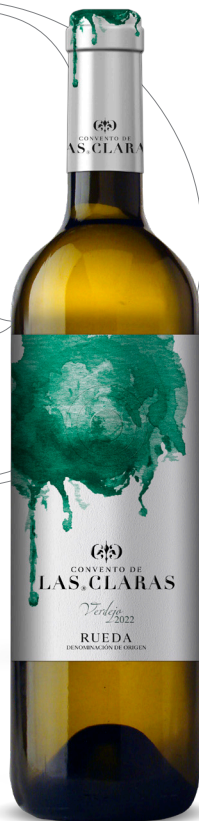
VINEYARDS: more than 20 years located on southern slopes in the western area of the D.O. Rueda.

ELABORATION: 70 % aged on lees for 8 months - 30 % aged in new French Allier oak barrels.

TASTING NOTES: bright straw yellow color, with greenish reflections.

Aroma, intense, elegant, fresh and complex. It shows a marked fruity tone of apricot and ripe white pear, wrapped in fresh notes of grapefruit. Likewise, aromas of fennel and an anise background are appreciated. In the mouth it is unctuous, sweet and elegant with a soft touch of final bitterness.

The retronasal sensation is persistently complex and intense.




CONVENTO DE
LAS CLARAS
BODEGAS