

# Villachica

VERDEJO



Vineyards: Planted for 40 years in pebble soil to benefit the ripening and a clay soil so it has its own personality.

Production method: Grape harvest at night with destemmer integrated to avoid flavours and aromas from the stalk. Criomaceration and debourbage of the must by gravity for a day. Fermentation in stainless steel stores at 15° under zero to keep most the aromatic potential of the wine.

Apellation of origin:  
Rueda (Valladolid)

Variety:  
100% Verdejo

ALCOHOL  
13%

To serve with: Asparagus, white fish, seafood and Japanese food. It is a perfect wine for aperitif.

Fresh and fruity.

Bright and yellow-straw coloured with greenish edgings.

White fruit with a notes of fennel, aromatic plants and fresh herbaceous.

Dry and balanced. Elegant wine with a notes of bitterness typical of this variety.

REDUCING SUGARS

1.2  
g/l

ACIDITY TARTARIC ACID

5.62  
g/l

PH

3.09

SERVING TEMPERATURE

6-8  
°C

RECOMMENDED TO DRINK WITHIN

from  
1 to 3  
years

