



PRODUCT OF SPAIN

VEGA DEMARA VERDEJO

DENOMINATION: D. O. LA MANCHA

BRAND: VEGA DEMARA

VINTAGE: 2022

WINE: white

GRAPE VARIETY: Verdejo

AGE OF VINEYARDS: since 2005

SOIL: Clay- calcareous

ALCOHOL: 12 % Vol.



VINIFICATION

Since August a meticulous control of the ripening process is carried out in every plot, in order to pick the grapes just in the best moment.

They are harvested at night and taken to the winery to ferment at 5-10°C for 24 hours. By this way, we can extract more and better aromas from their skin.

AGEING

No ageing.

TASTING NOTES

Brilliant and clear yellow color with green tones. Intense aromas of yellow fruits, like peach and apricot and reminiscences of anise. Balanced and well bodied, with a point of acidity and reminiscence of almonds. Elegant and long finish.

FOOD PAIRING

It can be paired well with maritime sauces, rice with fish, fish, smoked, octopus, cuttlefish, mussels and of course seafood.

Recommended consumption temperature: 8°C – 10°C.

LOGISTICS

Bottles per box: 6-12 bottles.

Boxes per pallet: 125-60 cases

Weight box: 7,44-18,4 kg

Boxes per Row: 25-12 cases

Total gross weight: 930-918 kg