



Bodegas & Viñedos

El Lagar de Isilla

VERDEJO

Wine tasting notes: Clean, bright light hay yellow with green highlights.

Ripe apple and pears with a touch of hay and tropical passionfruit aromas.

Mouth filling, balanced and refreshing with a long finish and expressions of ripe fruit, voluminous due to its contact with lees.

Gastronomy: Well paired with seafood, rice and fish dishes.



GENERAL INFORMATION

Appellation: D.O. Rueda

Oenologist: Reyes Martínez – Sagarra.

Production: 50.000 bottles of 750 ml.

TECHNICAL INFORMATION

Grape variety: 100% Verdejo

Vineyards: Vineyards from Matapozuelos (Rueda)

Maceration: cold maceration at 8°C for 7 days

Alcoholic Fermentation: for 12 days at 14°C

Analysis:

Alcohol Content: 13% Vol.

Acidity: 5,20 g/l.

Sugar content: < 2 g/l.

pH: 3,30.

Filtration: Light



PACKAGING INFORMATION

Cork: synthetic 44x21

Case: 12 bottles:

Case Dimensions: 334 x 248 x 300 mm

Material: Cardboard

Number of cases in a pallet:

AMERICAN: 14x4 = 56 cases = 672 bottles.

EUROPEAN: 10x5 = 50 cases = 600 bottles.

