

VERDEO 2017, TORRES

YOUR NOTES

103679QC-STK | 750MLX6 | 14.00 %

COLOR
WHITE

VARIETY
VERDEJO

COUNTRY
SPAIN

REGION
CASTILLA Y LEÓN

APPELLATION
DO RUEDA

VINTAGE
2017

\$23.00



COLOR

BOUQUET

TERROIR

Iron-rich soil.

PRODUCER

TORRES SPAIN

PALATE

AGRICULTURE

Sustainable Practices

VINIFICATION AND AGING

Number of days of skin contact: 3 hours of skin contact. Type of fermentation: In stainless steel under controlled temperature. Number of days of fermentation: 15 days. Fermentation temperature: 14°C.

TASTING NOTES

Pale gold in color. Fresh and fragrant with fine vegetative (fennel) and fruit (tangerine) notes. The palate is firm and intense with delicate acidity and a spicy note reminiscent of anise.