





WINEMAKING SANDY AND ALLUVIAL SOIL NIGHT HARVEST 100% VERDEJO

SERVING TEMPERATURE
BREATHING TIME: NOT REQUIRED
TEMPERATURE: 8-10°C

TASTING NOTES

STRAW-YELLOW-COLOUR, WITH DEEP GREEN HIGHLIGHTS, CLEAN, BRIGHT AND TRANSPARENT.
VERY HIGH INTENSITY, HINTS OF STONE FRUITS (PEACH AND APRICOT), CITRUS (LIME AND ORANGE SKIN), TROPICAL (PINEAPPLE AND BANANA), HAY, FENNEL AND BALSAMIC ECHOES.
SMOOTH ENTRY, UNCTUOUS AND REFRESHING WELL MARKED ACIDITY, DELICATE BITTER, HIGHLY STRUCTURED. DRY HAY FRESHLY WET



Bodegas Veganzones

C/ Rosario, 4 · Fompedraza 47311 Valladolid · España / Spain Tel.: 983 03 60 10 · 618 67 59 95 administracion@bodegasveganzones.com VISITAS GUIADAS / GUIDED TOURS www.bodegasveganzones.com

