



MONTESPINA

VERDEJO



DESCRIPTION:

The Verdejo grape that is grown in the D.O. Rueda, is unparalleled with the one grown in other regions. Protected by the personality of the variety, Montespina Verdejo is undoubtedly a wine that has all the attributes to be different.

WINERY AND VINEYARDS:

Avelino Vegas S.A. controls 600 Hectares of vineyard, located mainly in the area of Segovia, where it has placed its new winery. In this area the vineyards are small, the mostly between 1 and 3 hectares. The cultivated varieties are Verdejo and Sauvignon and the vines have an average age of 35 years, that contribute to elaborate wines with a great complexity of aromas and good structure.

ELABORATION:

After a rigorous control of maturation, the harvest has been made during September. After de-stemming the grapes, a light cold film maceration takes place to increase the aromatic intensity of the must. The grape is soft pressed and the clean must is fermented to a controlled temperature during a period of 20 days. The new wine is raked and remains in contact with the fine lees, providing the wine of more volume and complexity.

TASTING NOTE:

Straw yellow colour with light greenish borders, clean and bright. Great expressiveness on the nose, intermingling the own aromas of the verdejo variety such as fresh cut hay and fennel, with the typical aromas of the tropical fruits like pineapple, guava and mango. On the palate is explosive, fruity and creamy; with a very fruity, long and silky end.

RECOMMENDATION:

Ideal as appetizer. Perfect with seafood, fish and pasta dishes.

SERVICE TEMPERATURE: 5° - 7° C