

# cinema

## VERDEJO

### Spain

**Vineyard:** Espalier system. Sandy loam soils rich in minerals at 700 m a.s.l.

**Vineyard age:** 40 years old.

**Variety:** 100% Verdejo.

**Yield:** 7,000 kg/ha.

**Rueda, Spain.**

Straw yellow of medium intensity with greenish highlights. On the nose, it is fresh and aromatic, with citric notes and some tropical aspects. With great freshness and smoothness, its ageing on the lees gives it marked unctuousness in the mouth, and its acidity makes it a refreshing and pleasant wine. Alcoholic fermentation at a controlled temperature of 15 to 18 degrees for 13 to 15 days.

**Ageing:** Four months on the lees

**Production:** 15,000 bottles.

VERDEJO  
75 CL.



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