

Verdejo on lees

PURE
SANTA CRUZ
DE ALPERA

SUB-ZONE

Surroundings vineyards of “La Estación” y “La Boquera”.

COLOR

Clean and brilliant with a good tear. It has a yellow color with verdant reflections.

BOUQUET

It has medium-high intensity. We can find tropical reminiscences as mango or pineapple. The green apple with an anisette background is also notable.

TASTE

It is sweet at the beginning, fresh and well balanced with a medium persistence. It is easy to drink and it has a strong fruity character. The bitter end is typical of the variety Verdejo.

MATCHING

It is recommended to pair with rice, seafood and light cheese.

TEMPERATURE AND OPTIMAL CONDITIONS

We recommend drinking this wine within 2 year after its production. Its deal serving temperature is 8°C.

VINEYARDS

The vineyards are strictly selected by our technicians, in order to achieve the best grapes. We control all the processes to get low yield and healthy vines. We have got more 2000 hectares of vineyards to make the best selection every year.

PRODUCTION

We obtain the grapes from a mechanical harvest carried out during the night, in order to avoid the high temperatures and the light, so we can protect the grape must from oxidation. The fermentation temperature is around 13°C. That low temperature produces a bigger quantity of aromas.

After the fermentation, the wine was kept with the less(on its lees) for three months making a “bâttonage” every week to get a more structured and silky wine which makes it more persistent in the mouth.



100% Verdejo

