



La Última

Verdejo 2019

RUEDA
DENOMINACIÓN DE ORIGEN

White wine made in a monovarietal way with the “Verdejo” variety from vineyards of the “Valdelamoza” estate in the municipality of Rueda.

Following the traditions in viticulture, this variety has been adapted to growing it on a trellis, thus improving its fertility and carrying out the harvest mechanically and at night, ensuring that the grapes arrive cold at the press while preserving their aromatic potential.

The production equipment has the highest technology so that the must does not lose an iota of its varietal character, with a skin maceration with the skins in cold at 6°C to extract the aromatic sequence of Verdejo for eight hours the alcoholic fermentation is carried out and respecting the rigorous quality controls of each process.

GRADUATION

Alcohol: 12,5%

OPTIMAL SERVICE TEMPERATURE

Come in 8°C y 10°C

PAIRING

Perfect companion with all kinds of fish, shellfish, cuttlefish, octopus, squid, white meats, cheeses, smoked dishes (anchovies and cod), all kinds of rice and pasta, salads and sushi. It is recommended to taste it quietly and appreciate its evolution during the pairing.

www.bodegagrupo6.com
comercialjzp@bodegagrupo6.com
[@bodegagrupo6](https://www.instagram.com/bodegagrupo6)



GRAPE VARIETY

VERDEJO 100%

CATA'S NOTES

VISUAL PHASE:

The yellow-green colors enhance the flashes of its luminosity.

OLFATIVE PHASE:

The fresh, fragrant nose, a jam of green fruits, citrus, some papaya caressed by the memory of some white acacia flower.

TASTE PHASE:

The varietal identity is given by the soil, and the variety, always accompanied by the environment where it was grown, highlights the fruitiness of the whole wine in the mouth, the glyceric character that gives it volume, and the bitter finish that makes it more pronounced and tasty. it's taste.