



## TRASLAGARES 100% VERDEJO



Product from our more than 25-year-old vineyard, which is located a few meters from our winery in the municipality Rueda, to which we have pampered and controlled at all times, providing the necessary care, until the nightly collection and its entry into the press. Cold maceration, fermentation at low temperature and decanting of the musts by gravity are part of the secret of this exceptional Verdejo

**TRASLAGARES VERDEJO** is a round and expressive wine, elegant, with great personality and character, at the same time that young and fresh.

Impact its attractive pale yellow colour with marked green shades, clean, bright and crystalline, with a result as a whole very suggestive and attractive.

On the nose, it delights us with an explosion of floral aromas own of its youth, wrapped with the characteristic notes of low mount, so typical of our land and a powerful smell of green apple, pear, peach skin ... getting a pleasant feeling of smartness, cleanliness and freshness.

Subtle and slightly sweet on the tip of the tongue. On the mouth is fresh, fine, very unctuous and structured, with an elegant entrance and a defeat of flowers and stone fruit flavors like peach, also pear and fennel, with volume and long lasting, leaving that slightly bitter touch that provokes the desire to give another sip.

A splendid acidity, along with a period of ageing on its finest lees, will keep it fresh and preserve all its aromatic complexity, bringing the consumer a pleasant experience.

### **Serving recommendation:**

All this makes, served between 8° or 9°C, an excellent companion of all types of tapas, fish and seafood, pasta dishes and rice, vegetables and starters and, of course, friendly gatherings and pleasure moments.

### **Storage recommendation:**

Slightly ventilated and dark place.  
Optimum Temperature: 6° – 10°C.