Ariabal

VERDEJO

WINEMAKING
The Verdejo fruit is sourced from vineyards at altitu_des over 700m above sea level. The sandy, pebble soils provide grapes that allow for a light and elegant expression of the variety. The production process begins with destemming, on to direct press and a cool fermentation in stainless steel tanks. Winemaking is finished with four months ageing on lees before being racked and bottled.

FOOD PAIRING
An ideal wine to accompany a spread of tapas, but also easily matches more elaborate rice-based dishes, al dente pasta, fresh fish and juicy white meats.

TASTING NOTES
A pale straw-yellow colour with youthful green iridescence. The nose is intense, fragrant and very fresh. Ever so slightly tropical, but without losing the characteristic Verdejo aromas. The mouthfeel is fresh upon entry with a light and gentle body. The finish is long and vividly refreshing.

VINTAGE
2022

BLEND
100% Verdejo

APPELLATION
DO. Rueda

ALC.
13.50%

RS
1g/L

TA
5.43g/L

pH
3.4

VEGAN