

Pandra

VERDEJO



WINEMAKING

Our vineyard is over 20 years old and planted in stony, pebbly soil 800m above sea level. Yield/ha is 6,000 kg. Cold maceration for five hours at 10°C. Pressed into stainless steel tanks, settled and fermented at 10°C. Aged on lees for four months.

FOOD PAIRING

Thanks to lees ageing, the wine is incredibly versatile. It pairs well with aperitifs, cheese, dried fruits and seafood as well as more elaborate dishes like oven-baked fish, white meats and grilled squid.

TASTING NOTES

Fresh tropical fruits like pineapple and passion fruit stand out. The mouthfeel is round with freshness and natural acidity perfectly balanced with the structure from ageing on lees. The finish is long and lingering, calling for another glass.

ACCOLADES

91 Points & Best Buy - Wine Enthusiast

This pale straw-colored wine has a nose of lemon sorbet and orange blossom. It is fresh at first sip, with flavors of pineapple and passion fruit. Soft traces of pine needle and eucalyptus linger on the palate alongside bright notes of lemon zest.

VINTAGE

2021

BLEND

100% Verdejo

APPELLATION

DO. Rueda

ALC.

13.50%

RS

1.1g/L

TA

5.01g/L

pH

3.43

