

# 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

#### 90 Points - Wine Enthusiast

Pale-yellow to the eye, this wine has a nose of Bartlett pear, pineapple and white flowers. It is bright on the palate, with passion fruit and grapefruit flavors joined by notes of honeysuckle and a touch of dried thyme.

### VINTAGE

2022

### BLEND

100% Verdejo

### APPELLATION

DO. Rueda

### ALC.

13.50%

### RS

1.1g/L

### TA

5.01g/L

### pH

3.43

