

Pandra

ORGANIC VERDEJO
BARREL FERMMENTED

Intense, silky and balanced

IN THE VINEYARD

100% verdejo from our vineyards, holding organic certification
At 790 metres above sea level, in sandy stony soil.
DO Rueda

IN THE WINERY

The ORGANIC grapes are macerated for five hours at 10° C.
Pressed in an inert atmosphere with static debourbage or racking
at 10° C.
Controlled fermentation in 500-litre French oak barrels at 14° C,
with native yeasts and ORGANIC methods.
At least 9 months aging on lees in barrels.

ON THE SENSES

APPEARANCE

Intense yellow with green nuances. Very clean and bright.

NOSE

Explosive, complex and floral nose, with a perfect blend between the variety's nature and the toasted nuances added by French oak barrels. Loyal to the variety's personality, due to fermentation using native yeasts.

MOUTH

Sweet and structured entry, with a touch of acidity that begs you to keep drinking. Very persistent, with the same sensations as those perceived in the nose. Long, complex and unctuous, fresh.

ON THE TABLE

Due to its great complexity added from the months in barrel on lees, it is perfect for meats, fatty fish like tuna and baked fish.

