

Pandra

VERDEJO
BARREL FERMENTED

Elegant, long and persistent

IN THE VINEYARD

100% Verdejo from our oldest vineyards.

At 750 metres above sea level, in sandy stony soil.

DO Rueda

IN THE WINERY

The 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.

At least 9 months aging on lees in barrels.

ON THE SENSES

APPEARANCE

Bright with an intense golden yellow colour.

NOSE

Perfect blend between the variety's nature and the toasted, spicy and balsamic nuances added by French oak barrels. Extremely intense and complex.

MOUTH

Sweet and structured entry, with a touch of acidity that just begs you to keep drinking. Very persistent, long and lively, with mineral notes. Long, complex and unctuous, fresh.

ON THE TABLE

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

