

Elaboraciones Únicas

Pandora



OVO

Verdejo

DENOMINATION OF ORIGIN: Rueda

VARIETY: 100% Verdejo

AGE OF VINEYARD: Over 20 years old.

TYPE OF SOIL: Stony and pebbly, at an altitude of 800 meters above sea level and with a yield of 6,000 kg / ha.

PRODUCTION PROCESS AND AGING:

Fermented in oval-shaped ceramic container coated with salt.

Two-year production process on own lees.

Due to the oval shape the lees move naturally.

The ceramic container and the long aging process on lees bestow the wine with different nuances

EXCLUSIVE PRODUCTION: A unique wine worldwide, we have only produced 415 bottles, bottled, labelled and sealed manually.

ON THE SENSES

APPEARANCE

Gold colour with yellow nuances.

NOSE

Aroma with salty notes and chamomile.

MOUTH

Varietal explosion, reminiscent of the Verdejo grape in its pure state.

ON THE TABLE

Perfect combination with appetizers like olives, ham and prawns.

