

Pandra

VERDEJO
ORGANIC

Original, lively 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 at 12-14° C, with native yeasts
and ORGANIC methods.
Six months ageing on lees.

ON THE SENSES

APPEARANCE

Straw yellow with green nuances. Very clean and bright.

NOSE

Extremely intense, with prominent aromas of white flowers and aniseed. Loyal to the variety's personality, due to fermentation using native yeasts.

MOUTH

Fresh and sweet entry, with perfectly rounded acidity with no rough edges. Highly varietal, fruity and with hints of aniseed.
Long, complex and unctuous, due to the long ageing period on lees.

ON THE TABLE

Due to its volume and reduced acidity, it pairs extremely well with endless dishes, ranging from appetisers like olives, anchovies, dried fruits and nuts, to main courses like meats, cold meats and raw, baked fish or fish skewers.

