

Arraez

Los Arraez Verdil 2021

[Image not available]



TASTING NOTE

Clean and bright hue of lemon yellow. Fresh, ample aromas of white fleshed fruits and flowers like orange blossom, lilies and limes. Ample and unctuous, with a good acidity for freshness and fruity sensation.

VITICULTURE

Grapes from the local variety Verdil. Cultivated in our vineyards which are more than thirty years old. The type of soil is limestone with poor organic material, which helps give more complexity to the wine.

VINIFICATION

Fermentation at 20-25 °C in INOX TANKS during 20 days. The spends 2 months in lees to give the wine a little structure and then passes 1 month in second year french oak barrels.

FOOD MATCHING

A wine made to accompany all seafood and shellfish dishes.

SIZE	75cl
VINTAGE	2021
ABV	12.5%
GRAPE VARIETIES	Verdil (100%)
CLOSURE	Natural Cork
SKU CODE	H6816121
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Spain
REGION	Valencia
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.4
TOTAL ACIDITY	5.54g/l Tartaric
RESIDUAL SUGAR	4g/l
SKU	H6816121