2021 Los Arraez Verdil, Arraez



Code H6816121	Practice No
Product STILL	Acidity 5.54 g/L
Style White, Crisp, Dry and Refreshing	Residual Sugar 4 g/I
pH Level 3.4	Organic No
ABV 12.50 %	Biodynamic No
Closure Natural Cork	Fgg / Milk No
Bottle Size 75cl	_

Country: Spain Region: Valencia Grapes: Grape Verdil 100

Tasting Note: A clean and bright hue of lemon yellow. Fresh and ample aromas which remind of white fleshed fruits and flowers like orange blossom, lilies and limes. The palate is ample and unctuous, with a good acidity which produces freshness and increases the fruity

Winemaking:

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.

Vineyard:

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.

Food matching: A wine made to accompany all seafood and shellfish dishes.



