



CONDOMINIO

VERDEJO

A fresh and elegant white wine that combines vibrant fruit expression with floral and herbal nuances. It shows excellent balance between freshness, aromatic complexity, and a broad, refined palate.

HARVEST Mechanical Night harvest at low temperatures

GRAPE VARIETY 100% Verdejo

SOIL TYPE Sandy

GEOGRAPHICAL AREA Rueda

ALCOHOL CONTENT 13.5% Vol.

ALLERGENS Contains sulfites

HARVEST AND WINEMAKING

Harvested at optimal ripeness during the night to ensure low temperatures, preventing oxidation and preserving the full aromatic potential of the grape. The fruit undergoes cryo-maceration to extract maximum aromatic expression. The must is then settled and fermented at low temperature. After fermentation, the wine is aged on its fine lees for approximately 4 months to achieve a balance of aromas, freshness, and complexity, while enhancing volume and elegance on the palate. Finally, it is clarified and bottled.

TASTING NOTES

Appearance: Straw-yellow with greenish hues, clean, bright, and glyceric.

Nose: High-intensity aromas of exotic fruit, citrus, white flowers, and subtle fresh herbal notes.

Palate: Broad, fresh, and balanced, with hints of fennel and green apple.

Serving Temperature
8 -10 °C

PACKAGING

75 cl traditional Bordeaux bottle

Case of 6 bottles



RUEDA

D E N O M I N A C I Ó N D E O R I G E N

COCOPE S.Coop. Camino Llanillos s/n. Peñafiel-Valladolid-España