



Marqués de Irún

VERDEJO · RUEDA



YEAR: 2013

VARIETIES: 100% Verdejo

PREPARATION: *This white wine, classified as Rueda Superior, is produced 100% from the autochthonous varietal Verdejo. After the harvest, the grapes are destemmed and macerated at 8°C. Following the maceration, grapes go through a 23-day fermentation process under controlled temperature. This slow and exhaustive process ensures the high quality of this wine.*

TASTING NOTES: *Pale straw yellow in colour with greenish tones. Intense aromas of tropical fruits (pine-apple, kiwi and mango). Fresh, fruity and dry to the palate with a well balanced acidity. Firm structure.*

ACCOMPANIMENTS: *It is an ideal wine to accompany rice dishes, sea food and fish.*

Serve at 9°C.

15° Alc.Vol.

