



Almarina

White Verdejo

Harvest:

Appellation of Origin: Vino de la Tierra de Castilla.

Kind:

White wine, Verdejo variety. The grapes are from our new vineyards located between 800 y 900 meters in altitude.

Variety:

Verdejo (50%), Sauvignon Blanc (50%)

Vinification:

The grapes are pressed protected with nitrogen, and macerated in cold to obtain better aromas.

Extraction of the must by static debourbage. racking the wine to stainless steel tanks to get the alcoholic fermentation with the addition of selected yeasts. The duration of the fermentation is 10 – 15 days at a temperature of 15 °C.

Racking and separation of the rests (lees). to avoid the malolactic acid fermentation in contact with the fine lees and daily batonage at a temperature of 10 °C. provoking a soft ageing with the lees in stainless steel tanks, keeping the fermentation carbonic and without using barrels.

Fast clarification, filtering and stabilizing before the bottling, keeping the carbonic, and the varietal characteristics of its youth.

Tasting notes:

Pale light yellow-greenish color. Fruity with citric and tropical hints. A fresh, balanced and crisp taste in the mouth with a light soft finish. Easy to drink to new consumers and youth adults.

Recommendations:

- Light Wine, aromatic and fresh, very easy to drink for all publics.
- Ideal with tapas or to taste it alone, very cold.
- Recommended with seafood.fish, vegetables, fruits and desserts.
- Optimal consumption and conservation temperature: 8 y 10°C / 46,4 -50 °F.



DEHESA
El Carrascal