



LACUESTA VERDEJO 2017



Straw yellow colour with greenish tints.
 Clean in the nose, with characteristic aromas (green apple, peach, grapefruit, lemon peel, etc.), with delicate tones of hay and a final aniseed touch.
 Structured in the mouth, with good acidity that gives great freshness. Great body and extract.
 Long end with a complex range of flavors and a slightly bitter aftertaste typical of the Verdejo variety.

Ideal as an appetizer and to accompany all kinds of seafood and fish. Perfect with rice, fries and Japanese food.
 Should be served at a temperature of 10°

PRODUCTION AREA	Rueda
HARVEST QUALIFICATION	Pending
ALCOHOLIC CONTENT	12,63 % vol.
TOTAL ACIDITY	6,1 gr/l.
VOLATILE ACIDITY	0,39 gr/l.
TOTAL SULPHUROUS CONTENT	126 mg/l
REDUCING SUGARS	2,4 g/l
PACKING	6/12 btles. Box 750 ml. bottle

