



Bravo Wine Imports

Spain – *Hispano Bodegas Bodega Garce Grande Rueda*

Rueda 12 Linajes Verdejo



Variety: Verdejo 100%

Vineyard: Selected since plots in La Nava del Rey

Type of soil: Shingly soils, rich in calcium and magnesium

Food Pairing: Pleasant and subtle entry. Round and well balanced, smooth and persistent. Very elegant

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Nose: Intense fruit aromas, prevailing peach and apricot. Spicy hints green herbs and aniseed.

Colour: Bright yellow with green hues.

Alcoholic Content: 12.5%

Serving Temperature: 7°C-10°C

Winemaking: Grape selection since vineyard's age and type of soil. Macerated prior to fermentation at a temperature of 8-12 °C for 4-8 hours in order to get the full extraction of aromas. Fermentation at a controlled temperature of 16°C for 10-15 days. The wine is then stirred together with its own lees in order to achieve the characteristic smoothness and persistence of this wine.

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