
BENEDICTUM III VERDEJO

Denomination
Rueda Designation of Origin

Presentation
750 ML bot.

Varieties
100% Verdejo

CHARACTERISTICS / WINEMAKING PROCESS

Alter a rigorous maturation control, the harvest was carried out on September. Grapes are lightly pressed and the cleaned must is fermented at a controlled temperature during a period of time of 20 days.

After this fermentation, the wine is raked and it remains with lees, giving volume and complexity to it.

TASTING NOTES

Appearance: Pale straw yellow with greenish hues and brilliant.

Nose: Great expressivity on the nose with varietals aromas as hay, tropical fruits as pineapple and mango.

Palate: In the mouth it is surprising, fruity and rich. Its finish is fruity, long and silky.

