

Tres Pílares

Region: RUEDA

Grape variety: Verdejo 100%

Wine making process

Fermented in stainless steel tanks for 21 days at a low temperature (15°C). Aged for 3-4 months on the fine lees.

Cold maceration (6°C) for 12 hours.

Vineyard, soils and tasting notes

Wine made from the best plots and vineyards of VERDEJO grape variety.

Tres Pílares -Three pillars, because of the three brothers that are members of the winery - is a personal wine, fruit of the tradition of vine-growing in the *Fernandez* family. The wine is produced with grapes coming from the 30-year old vineyards, planted on the Castilian *plateau* in pebbles, sand and limestone soils.

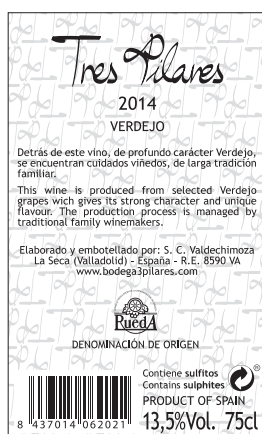
White wine, very clean and bright. Straw yellow with greenish hints.

Medium-high aromatic intensity, elegant and varietal. Aroma of fresh fruit with tropical and balsamic traces. Herbaceous notes with hints of fennel and freshly mown grass. Very complex with a mineral “touch” very interesting.

In mouth is smooth and elegant. Very round and silky, with a good acidity that strengthens the aroma of anise and citrics. Long aftertaste, where we can appreciate some notes of apricot.

Food Pairing

Matches perfectly with fish, white meats and rices.



LOGISTIC SHEET

Bottle: *Bordelesa BD SELECTA - Musgo elite* / 75 cl / diam.: 75.50 mm; height: 314 mm; weight: 550 gr

Synthetic cork: *natural colour microcell*

EAN13 Code: *8437014062021*

Case dimensions (6 u.): *237 x 160 x 325 mm; weight: 8 kg*

Pallet dimensions: *120 x 80 x 177 cm; cases per pallet: 125; bottles per pallet: 750; approx. weight: 1000 kg*