

# Valtarre

## VERDEJO

**Region:** RUEDA

**Grape variety:** Verdejo 100%

### Wine making process

Fermented in stainless steel tanks for 21 days under carefully controlled low temperatures (15 °C) with a minimum of 3 months gentle lees contact to create extra richness of texture and flavour (process known as *battonage*).

Cold maceration at 6 °C for 12 hours.

### Tasting Notes

Wine made from a selection of plots and vineyards located in the region of *Rueda*. **Valtarre** is elaborated with the **VERDEJO** grape variety following the family tradition that for generations has encompassed our life philosophy.

Clean and bright white wine with straw-yellow highlights.

On the nose displays a medium-high intensity with aromas of white fresh fruit (apple and pear) and light hints of aromatic herbs (hay, thyme and anise).

Fresh and pleasant on the palate with good acidity that boots the aromas of anise and builds towards the crisp fruity and slightly bitter finish typical of this grape variety.

### Food Pairing

With lots of lightly exuberant and fresh fruit flavours this white wine goes great with all Asian foods, pasta, chicken and pork dishes and especially white sauces. Perfect with tapas, but try it with tacos and let us know what you think: [bodega3pilares@gmail.com](mailto:bodega3pilares@gmail.com).



### LOGISTIC SHEET

Bottle: *Bordelesa verde RL SE / 75 cl / diam.: 76 mm; height: 300 mm; weight: 450 gr*

Synthetic cork: *natural colour microcell*

EAN13 Code: *8437014062014*

Case dimensions (12 u.): *320 x 240 x 310 cm; weight: 14,3 kg*

Pallet dimensions: *120 x 80 x 170 cm; cases per pallet: 60; bottles per pallet: 720; approx. weight: 860 kg*