



LOGISTICS:

Case 12 bottles

EUR PALLET

60 cases – 720 bottles

AMERICAN PALLET

75 cases – 900 bottles

Ean code: 8 421390010202

Box size:

Height (mm): 330

Width (mm): 240

Depth (mm): 310

Gross Weight (kg): 15,70

LA POSADA VERDEJO

VINO DE LA TIERRA DE CASTILLA

This line of La Posada Wines is marked by a very noticeable Spanish character. Wines which, like a guitar, are captivating in any setting.

COUNTRY: SPAIN

REGION: CASTILLA LA MANCHA

CLIMATE: Continental Mediterranean

SOIL: Limestone

VARIETY: 100% Verdejo

CAPACITY: 750 ML.

TASTING NOTES: Fresh, well balanced and good acidity and slight sour character. Pale green tones with fruity bouquet suggesting citrics, plum and pear. Herbs hints like hay and fennel. A silky palate.

HARVEST: MID – END SEPTEMBER

WINEMAKING: Natural and artisanal vinification at controlled temperature.

RECOMENDATIONS: Temperature 5-8°. For best keeping conserve this wine in proper temperature, humidity conditions, and no light. Recommended to be consumed: best before 12-14 months.

PAIRING: Blue fish, steamed seafood like mussels, clams or cockles, ripen tomato's salads, white meats, fresh cheese, smoked fish as well as marinated dishes.

Alcohol content: 12% vol

Total acidity: 4,39 g/l

Ph: 3,71

Bottling Launch: January every year

Winemaker: Elías López Montero