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Tamaral Verdejo

D.O. Rueda Vintage: 2013

Variety: 100% Verdejo.
Alcohol: 13 % by volume.
Residual sugar: 1.5 g/l.
Total acidity: 6.12 g/l.

Ageing: In stainless steel tanks. **Production:** 80.000 bottles.

Cellaring potential: Within 2 years of vintage.

Terroir: From century old vineyards in the commune of Nava del Rey, Rueda. Grapes were hand-picked at night

to retain freshness and acidity.

Tasting notes: Intense on the nose with aromas of flowers and stone fruits. The palate is rich and very expressive with good structure and balanced acidity.

Awards:

88 Points Stephen Tanzer's IWC. (Verdejo 2011) Gold Medal Mundus Vini. (Verdejo 2010)



