



DAMANA

VERDEJO 2016

TECHNICAL DATA

Vintage: 2016 – D.O. Rueda.

Production: 45.000 Bot.

Type of soil: Pebbly.

Grape Varieties: Verdejo 100%.

Age of the Vineyard: 15-25 years.

Harvest: Mechanical

Yield: 7.500 Kg./ha (56 hl/ha.)

Elaboración: Reception of the harvest, crusher de-stemmer and then a light pressing to extract the free-run juice. Then, settling of the juices with the aid of a must-chiller, which links seamlessly with a low temperature alcoholic fermentation.

Alcohol: 13% by Vol.

Bottling Date: December 2016.

TASTING NOTES

Colour

Straw-yellow colour with a clean, brilliant green rim.

Nose

Aromas of dried herbs and hay with hints of tropical fruit against a floral backdrop.

Palate

Elegant, unctuous and well-structured with a fresh and pleasantly acidic mouthfeel -the characteristic trait of a straight Verdejo.

Tábula