

SABATACHA VERDEJO

DESCRIPTION

White young wine, 100% Verdejo 12% ABV

ELABORATION

Sabatacha Blanco is elaborated from selected Verdejo grapes. The cold maceration process took place peculiarly into stainless steel deposits, so as to obtain aromas from the grape skin. The separation of pulp and fruit bud is made by means of the gravity, with no mechanical intervention. After this process, the grape juice is cleaned and fermentation process begins at controlled temperature 15°C. It remains in stainless steel tanks until its bottling.

TASTING NOTES

A brilliant pale yellow color with little carbonic bubbles. A fresh fruity aroma, like apples with honey tones, and intense. A very soft acidity and freshness in mouth.

GOURMET NOTES

All kind of fish, snacks, seafood, vegetables, salads or by itself..

SERVICE TEMPERATURE

8°-10° C.

