



LA PASAJERA

D.O. RUEDA VERDEJO.

VINTAGE: 2017

ALCOHOL: 13%

GRAPE: Verdejo 100%

VINEYARD: La Seca (Valladolid)

AGE OF VINES: 26 años

SOILS: Gravelly

VINIFICATION: Hand harvested by the end of August. After a cold maceration in the press, only the free run juice is fermented for this wine. It was racked by gravity and aged sur lees for 6 months in stainless Steel in order to preserve the tipicity of this genuine Verdejo.

TASTING NOTES: bright yellow greenish color. Typical aromas of verdejo wines: green apples, white flowers and Hey nuances. Rich and fresh at the same time. Good balance and acidity. Serious and with the tipicity that can only be found in traditional verdejos.

