



	BRACAMONTE Varietal Verdejo
GRAPE VARIETY	100 % verdejo
DENOMINATION OF ORIGIN	D. O. Rueda
AGE OF THE VINEYARDS	25 – 40 años
BARREL AGEING	Young wine without barrel ageing.
WINE-MAKING	From grapes chosen from the best vines in the D.O. Rueda, crushed and chilled at 4-6° during 8-12 hours (cold maceration) and then pressed in a pneumatic press, we extract the first pressing must (“Virgen o flor”) to elaborate this VIÑA CANTOSAN. We control the fermentation temperature at 17° in stainless steel tanks.
COLD SKIN MACERATION	8 – 12 horas
TASTING NOTES	<p>White wine elaborated exclusively with “Verdejo” grapes from old vines from the heart of the D.O. Rueda Pale straw yellow colour, with brilliant clarity and some green and steely highlights typical of the Verdejo variety.</p> <p>Clean on the nose, with focused citrus aromas (pronounced grapefruit and a touch of lemon skin), green apple, and peach accents, some tropical fruit notes and the characteristic aniseed ending.</p> <p>Firm and crisp on the palate, with bracing acidity and forward citrus fruit. Very well structured with a long, clean, mouth-watering finish.</p>
GASTRONOMY	<p>Ideal as an aperitif, it goes perfectly with smooth cheeses, all kind of rice dishes, Japanese and Chinese food (rice, vegetables, etc....) and of course, with all kinds of fish and seafood.</p> <p>With no doubt, it’s one of the most elegant white wines from Spain.</p>