



**TIERRA BUENA RUEDA**

<b>GRAPE VARIETY</b>	80% Verdejo 10% Viura 10% Sauvignon Blanc
<b>DENOMINATION OF ORIGIN</b>	D. O. Rueda
<b>VINEYARD AGE</b>	10 – 40 years
<b>BARREL AGEING</b>	Young wine without ageing in oak.
<b>CONSUMING TIME</b>	Best before 2 years from the vintage of the label.
<b>CONSUMPTION TEMPERATURE</b>	6-8°C
<b>WINE-MAKING</b>	Grape sorting in the vineyard. Mechanical night harvest (to preserve freshness of the grape). Exclusively juice from the first press in pneumatic press. Cold skin contact maceration for 8– 12 hours. Alcoholic Fermentation controlled at 17°C in stainless steel vats. Settling of the must and cold stabilisation before bottling.
<b>COLD MACERATION</b>	8 – 12 hours
<b>TASTING NOTES</b>	Brilliant pale straw yellow colour with green accents. Clean on the nose with green apple, peach, melon, citrus and crisp flowery tones. The “Viura” gives a touch of white flowers and the Sauvignon Blanc is giving tropical fruits notes (passion fruit, pineapple and mango). Smooth on the palate, with a very crispy acidity. Good body and structure given by the elegant “verdejo” grape. It finishes with soft fruit, flowers and a lively acidity that makes it very attractive.
<b>GASTRONOMY</b>	Goes perfectly with smooth cheeses, spicy rice (paella) and of course, with all kind of fish and seafood.

<b>PRESENTATION</b>	White bordelaise bottle of 75cl capacity. Synthetic cork, 44 mm. Green capsule made of “complex”.
<b>OTHER ITEMS</b>	<b>RESIDUALS VALUES</b> Ocratoxina A: <1ppb Contains Sulphites * According to CEE Regulation N° 123/2005

Written by : Quality Department	Checked by : Export Department	Approved by : General Manager