



VIÑA CANTOSAN
Varietal Verdejo

GRAPE VARIETY	100 % verdejo
DENOMINATION OF ORIGIN	D. O. Rueda
VINEYARD AGE	10 – 40 years
BARREL AGEING	-
CONSUMING TIME	Best before 2 years from now
CONSUMPTION TEMPERATURE	6-8°C
WINE-MAKING	Hand harvested. 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.
COLD MACERATION	8 – 12 hours
TASTING NOTES	Lovely straw yellow colour with a steely green tint. Clear aromas which combine a variety of flavours such as green apples, grapefruit lemon zest, medlars and lychees together with hints of moos and hay and a touch of aniseed coming through. Very well structured with perfectly balanced acidity which gives the wine great freshness. Fullbodied. Long and complex finish revealing an array of flavours ending with that typical Verdejo bitter touch.
GASTRONOMY	Goes perfectly with smooth cheeses, spicy rice (paella) and of course, with all kind of fish and seafood.

PRESENTATION	Green bordelaise bottle of 75, 50, 37.5, and 18.75 cl. capacities. Synthetic cork, first category, 44 mm. Orange capsule made of "complex".
OTHER ITEMS	RESIDUALS VALUES Ocratoxina A: <1ppb Contains Sulphites * According to CEE Regulation N° 123/2005

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