



EL PERRO VERDE

First Vintage: 2005

Winemaker: Javier Lorenzo López

Denomination of Origin: D.O. Rueda

Region: Pozaldez (Valladolid)

Other wines produced: Fenomenal and Fenomenal Sauvignon Blanc



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Vintage: 2020

Type of wine: dry white

Grape variety: Verdejo

Grape provenance: Pozaldez, Ventosa de la Cuesta, La Seca, Rueda and Medina del Campo

Altitude: between 700 and 800 m

Type of soil: slightly compact limestone

Plantation density: between 1,600 and 2,500 vines per hectare

Date of harvest: September 9th

Elaboration: the grapes were destemmed and crushed and then macerate for 6 hours, then were pressed the same day of their reception during night under low temperature. The 24 hours settling and fermentation took place in stainless steel tanks under controlled temperature

Bottling: January 2021

Alcohol: 12,5% Abv.

Tasting notes: it has a nice pale and bright straw yellow color. On the nose it is very fragrant and seductive, with delicious aromas of tropical fruits such as mango and green pineapple, notes of lemon peel, white flowers and a hint of fresh fennel. On the palate it has a silky texture that fills the mouth and a vibrant freshness that makes it balanced and very pleasant. At the finish appear persistent aromas of white fruits, with citric touches of lime and a slight saline point. A very fresh, vibrant and crystalline white!

Food pairing: perfect to pair with appetizers, salads, rice dishes, shellfish, grilled fish and sushi and sashimi.

Temperature of service: between 6 and 8°C

Recommended glass:

-Riesling from Vinum Range by Riedel

-Viognier from Veritas Range by Riedel
