



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: 2022

Type of wine: dry white

Grape variety: 100% 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 2022

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

Alcohol: 13% Abv.

Tasting notes: It has a lemon yellow color with greenish reflections, very clean and bright. On the nose it is intense and fragrant, with a harmonious range of aromas of exotic fruits, such as pineapple and passion fruit, accompanied by a delicate perfume of white flowers, fresh herbs and hints of lime and lemon. On the palate it stands out for its fantastic vivacity, an unctuous texture and a long and very fresh mid palate. A very balanced vintage.

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: Viognier/Chardonnay from Veritas Range by Riedel
