



## 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



## EL PERRO VERDE

**Vintage:** 2021

**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 2021

**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

**Bottling:** January 2022

**Alcohol:** 13% Abv.

**Tasting notes:** It has a nice pale yellow colour. On the nose it is fragrant and seductive, with a fantastic harmony of fruit aromas -such as pineapple and passion fruit- accompanied by a delicate perfume of white flowers and a fresh memory of lavender and rosemary. In the mouth it surprises by its unctuous texture and a good sparkling freshness that makes it harmonious and round. A very good vintage, with hints of citrus and white fruit at the end. Fresher, more crystal clear and more vibrant than ever!

**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

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