



## EL PERRO VERDE

**First Vintage:** 2005

**Winemaker:** Javier Lorenzo López

**Denomination of Origin:** D.O. Rueda

**Region:** Pozaldez (Valladolid)



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**Vintage:** 2023

**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 2023

**Winemaking:** the grapes were destemmed and crushed and then macerate for 6 hours, they were pressed the same day of their reception during the 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 yellow color with greenish reflections, very clean and bright. On the nose, it is intense and fragrant, with a harmonious range of aromas of fruits, such as green apple, pineapple and mango, 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 good balanced vintage.

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

**Temperature of service:** between 6 and 8 °C

**Recommended glass:** Riedel Veritas Viognier/Chardonnay

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