



EL PERRO VERDE

First Vintage: 2005

Winemaker: Javier Lorenzo López

Denomination of Origin: D.O. Rueda

Region: Pozaldez (Valladolid)



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Vintage: 2024

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

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: 13,5% Abv.

Tasting notes: It has a clear, intense and fragrant perfume, loaded with fruits such as green apple, pineapple and mango, accompanied by a delicate touch of white flowers, fresh herbs and notes of lime and lemon. On the palate, it stands out for its fantastic liveliness, a creamy texture and a long palate with hints of mint that leave a pleasant sensation of freshness. A very good vintage with great balance.

Food pairing: a very versatile white, perfect to accompany appetizers, seafood, sushi, rice and a wide variety of fish.

Temperature of service: between 6 and 8 °C

Recommended glass: Riedel Veritas Viognier/Chardonnay
