



VERDEJO

Linaje Garsúa

Rueda · Spain



Color: Bright yellow straw, with many greenish reflections, symbol of youthfulness and varietal.

In Nose: Very expressive, playful and fresh with an intensity of very defined aromas. Complex aromas, balance between tropical and oriental aromas (according to years). The Spanish apple in the first steps green and becoming more mature. Tropical pineapple and mango and lychee or eye of dragon as oriental aromas. Floral aromas as lavender and aniseed. Also fennel. Hay and freshly cut grass commonly of Verdejo.

On the Palate: Juvenile and expressive in his birth, Gallant walking through the months. Very fruity and playful that fills the mouth with freshness. First sip is elegant, emphasizing on the half palate its acidity. The balance between tropical and oriental flavors is seen again, a faithful olfactory reflection. Balanced and harmonic without bumps. Malic background to start. Long finished flavors. Malic background for being 100% Verdejo. It is long and intense also retronasal.

Food suggestion: Rice, pasta, vegetables, hors d'oeuvres, fish and seafood.

Keep away of the sun and at a temperature close to 20°. The bottle lying down or upside down.

RUEDA
Denominación de Origen