



Impacto

Sweet Verdejo



GRAPE VARIETY: Verdejo 100%.

KIND OF WINE: Sweet White wine

WINE DENOMINATION: Product of Spain.

PRODUCTION AREA: Benavente (Zamora)

WINEMAKING:

Controlled mechanical harvest. The destemmed grapes were macerated at 12°C for 2 hours before being bled without pressure and being fermented in stainless steel deposits. When the must reaches 9% vol we stop the fermentation by lowering the temperature.

TASTING NOTES:

Straw yellow color. Very fresh and clean aromas, with predominance of pear, fresh grass, pineapple and light citrus notes. On the palate is tasty with a good fruit expression. The combination of acidity and sugar allows us to enjoy it for both appetizers and desserts with serving temperature: 6° - 8°C.

ANALYTICS:

ALCOHOLIC GRADE: 9,00% VOL

TOTAL ACIDITY: 6,10 g/l

RESIDUAL SUGARS: 70 g/l

VOLATILE ACIDITY: 0,20 g/l

PRESENTATION:

Cases of 6 bottles (750 ml)
