

VIÑA DEL SOPIÉ



Name: Viña del Sopié Verdejo

Type of wine: white

Grape Varieties: 100% Verdejo

Vinification

Light maceration at 12° C for 24 hours to obtain the maximum potential of aromas and taste. After, it is fermented in stainless steel tanks at 16 °C for approximately 18 days. Later on, the wine is then racked and remains in the tank on its fine lees for two months.

Tasting notes

Intense yellow colour with a greenish background, it is clean and bright. In the nose, it is very expressive. Hints of tropical citric fruit combine with a persistent floral fragrance. In the mouth, it is structured, round, very floral with a long and fruity finish. It is the ideal accompaniment to Mediterranean dishes. Vegetables, rice, seafood, and flavourful fish. It is also an exceptional wine as an aperitif.

Serving temperature: between 7° and 9°C.