

# NOS RIQUEZA



## Verdejo

### REGION

DO Rueda, Spain

### GRAPE VARIETY

100% Verdejo

### VINIFICATION

Grapes are harvested at night to maintain the temperature of the fruit at 41 F which is necessary to capture and retain the aromas of this fragrant variety. Fermented in stainless steel tanks. The wine remains in contact with its own natural lees for at least two months to accentuate the characteristics of the Verdejo grape (bright, aromatic, minerally fruit with steely acidity).

### PROFILE

Rich golden yellow color. Aromas of fennel and tropical fruit. On the palate it is round and full with fresh acidity, and a long, elegant finish.

### SERVING SUGGESTIONS

Excellent with appetizers, roasted chicken, sautéed shrimp, rice pilaf and grilled mild fish or enjoy it on its own!



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