



LA GRANADILLA

VIÑEDOS Y BODEGAS



DOMINIO DE LA GRANADILLA

VERDEJO VS ECOLÓGICO

TASTING NOTES

Attractive, bright straw yellow colour with a greenish rim.

Nose with high intensity, complex and elegant, combining the classic notes of fruit with citrus and herbaceous, highlighting its minerality and aromas of scrubland.

On the palate it is unctuous, balanced and well-structured. It has a powerful passage and a very persistent finish with the memories detailed in the nose and the characteristic bitter finish typical of the Verdejo grape.

VINEYARDS



Surface area: 20 Ha.

Type of soil: Stony

Age of vines: +25 years

Type of plantation: Trellis

Family Vineyard: +25 years of organic farming with exceptional care and respect for viticultural practices.

WINEMAKING



Harvest: Mechanised night-time harvest with cold maceration for 5-6 hours prior to pressing.

Fermentation: small stainless steel tanks at controlled temperature.

Aged for at least 5-6 months on its own lees.

Alcoholic content: 13,5 % Vol.

GASTRONOMY



This wine is suitable for aperitifs and to accompany fish, seafood, pasta, rice and white meat dishes. It goes well with smoked meats, mild cheeses and cured ham.

Best served at a temperature of 8-10°C.

PACKAGING



Packaging: Cardboard boxes of 6 and 12 bottles.

Bottle: Burgundy 75 cc and 150 cc, moss colour.