



BLANCO NIEVA 2018

D.O. RUEDA

Selection of the yolk must, the finest and most elegant. Made with 100% Verdejo grapes from old vines in glass (20%) and vines in trellises over 25 years of age (80%).

Cold maceration of 30% of the grapes, static racking, and fermentation at 15° C in stainless steel tanks for 23 days, resting on lees, clarified, stabilized at -4°C and filtered.

Pale straw yellow color. Clean aroma of the highest intensity, where white fruit and flowers first stand out, opening later with hints of grass and hay. The palate is fresh but with a lot of volume. Return fresh fruit, fennel and minerality. Dense, long step, with a sweet and pleasant ending that invites you to continue drinking.

An elegant wine, very fruity and great freshness. The flagship of the winery.

Conservation

It is recommended to keep it with the bottle lying down, in a dark place, without vibrations and stable temperature between 15-20°C.

Consumption and pairing

Recommended for starters, fish, seafood and roast suckling pig in the Segovian style.

It is recommended to serve it between 6-8°C. In case of not being cold it is recommended to put in a cooler with ice for a better cooling. Optimal consumption year 2018 and until the end 2019.

