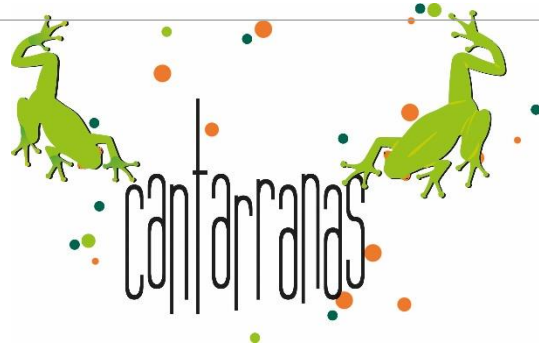













BODEGA
CUATRO RAYAS
1935



Produced with a careful selection of our best Verdejo grapes in the region of Valladolid, cultivated in gravelly soils. Night mechanical harvest.

-  **D.O. Rueda**
-  Fermentation in stainless steel vat. Fermentation temperature: 15°C. Length of fermentation 21 days. Cold maceration: 4 hours at 6°C.
-  100% Verdejo
-  Alcohol 13% Vol.

TASTING NOTE:

-  Straw yellow with green hues, bright.
-  It shows a powerful and fresh **nose**, with hints of banana and peach, as well as fresh hay.
-  Round and persistent on the palate with hints of stone fruit.
-  Pairing: Fish, fresh shellfish and warm salads.
-  Serving Temperature: 6 – 8°C.

TECHNICAL INSTRUCTIONS:

Storage Conditions: Store in a place below 20°C. Best before two years.

Shipping Conditions: Transport under dry and right temperature conditions.

Allergens: Sulphites 10 < mg/kg 'contains sulphites' on the label. GMO free.