

## AZUA White Verdejo

**BODEGAS  
VITIVINOS**



Name:	<b>Azua White</b>
Vintage:	2016
Kind of Wine:	Young white
Grape varieties:	100% Verdejo
Appellation:	D.O. Manchuela
Origin:	Villamalea Vineyard

### **ELABORATION:**

Harvest:	Manual
Verdejo:	Early September
Fermentation:	Maceration, crushing and fermentation of the must under controlled temperature of 16°C for 10 days.
Bottle:	750 ml

### **TECHNICAL DATA:**

Alcohol Vol:	11,50% Vol
Reducing Sugars:	1,20 gr/l
Total Acidity:	4,90 gr/l
pH:	3,22

### **TASTING:**

**Vista:** Nice pale yellow colour with green tones.

**Nose:** In the nose it is rich and complex, with aromas of fresh herbs.

**Palate:** Pleasantly fruity with a clean finish.

### **GASTRONOMY:**

Recommended to be served with seafood and paella.  
Served between 8°C and 12°C.



**VITIVINOS**

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