



Pandra Verdejo DO Rueda 2020

Bodegas Ariabal, Rueda, Spain

eCommerce # 25380 | 13.5% alc./vol. | \$17.35

Organic



Pandra is a uniquely artistic organic wine that awakens the senses.

Straw yellow colour with green nuances. Very clean and bright.

Highly intense aroma and very fruity. Fresh tropical fruits like pineapple and passion fruit stand out, as well as light boxwood tones, typical of the Verdejo variety.

The great roundness and balance take you by surprise, as the freshness and natural acidity are perfectly blended, leaving a pleasant sensation in the mouth, with good body and structure, due to the ageing on fine lees. Long persistent finish and very smooth, leaving an excellent recollection of the wine in the mouth that calls for another glass!

Terroir:

The vineyards are located on several estates in the municipalities of Rueda, Nueva Villa de las Torres, El Campillo, Torrecilla de la Orden and Olmedo. Pandra Verdejo came from a vineyard that >20 years old, with stony pebble soil, elevation 800 m.



Vinification:

Night harvesting. Cold maceration for 5 hours at 10°C. Controlled fermentation at 10°C. Aged on lees for 6 months.

Variety: Verdejo 100%

Residual sugar: 1.5 g/L

Serving suggestion and food pairing: Serve at 12°C. Goes well with aperitifs, cheese, dry fruits, prawns and seafood as well as more elaborate main dishes, oven-baked fish, white meats and grilled octopus.