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Pandra Verdejo DO Rueda 2024

Bodegas Pandora, Rueda, Spain

LCBO # 50979 | 13.0% alc./vol. | \$16.95 | Release: 07-Nov-2026

Clean and bright. Straw yellow colour with greenish hints.

On the nose it is delicately fragrant with aromas of fruit. The fresh tropical ones such as pineapple and passion fruit stand out, also light boxwood tones, typical of the indigenous Verdejo variety.

Good structure on the palate, with the perfect level of acidity. Elegant finish, leaving a fruity aftertaste.

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. Pandora 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 12°C. Aged on lees for 6 months.

Variety: Verdejo 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 12°C. Goes well with appetizers, cheeses, nuts, prawns, seafood, baked fish, white meats and grilled octopus.

Top 100 Rueda 2025 by Beth Willard, Tim Atkin 91p
Peñín Guide 90p
Asia Wein Trophy Gold

Tim Atkin MW



Tel: 416-767-8639 | info@unitedstars.ca | www.unitedstars.ca