



Oinoz Verdejo 2018

Rueda



Bodega Matarromera SL, Valladolid, Spain

eCommerce # 772889 | 13.0% alc./vol. | \$15.10

It is a very fresh and elegant wine with all the potential of the 'queen' grape of the Rueda DO. It has a pale straw yellow tone with a vibrant and bright greenish rim, clean and bright. Its aromas are intense, tropical and fruity that harmonise with white flower tones between shades of hay and fresh grass with aniseed notes. On the mouth it has good structure with good balance and a touch of acidity that gives it a remarkable freshness in perfect harmony with the alcohol. Its finish leaves an elegant fruity feeling. A persistent wine, with a balanced bitterness at the end and a long after-taste.

Terroir & History:

Bodega Matarromera is family owned wine company founded in 1988, it has now 10 wineries in 6 Spanish DOs.

OINOZ, from Bodega Carlos Moro, has its origin in San Vicente de la Sonsierra, the epicentre of the Rioja Denomination of Qualified Origin. The OINOZ range consists of two Rioja reds and one Verdejo from Rueda. The poor soils of the Las Marcas estate have a sandy surface texture that guarantees good ripening, with a more compact bottom that guarantees robustness and freshness.



Vinification:

Fermentation ~13 days in stainless steel tanks at 16°C, 3 months of aging on its lees.

Varieties: Verdejo 100%

Residual sugar: 3 g/L

Serving suggestion and food pairing: Serve at 10°C with light fish dishes, seafood, vegetable dishes and goat cheeses.