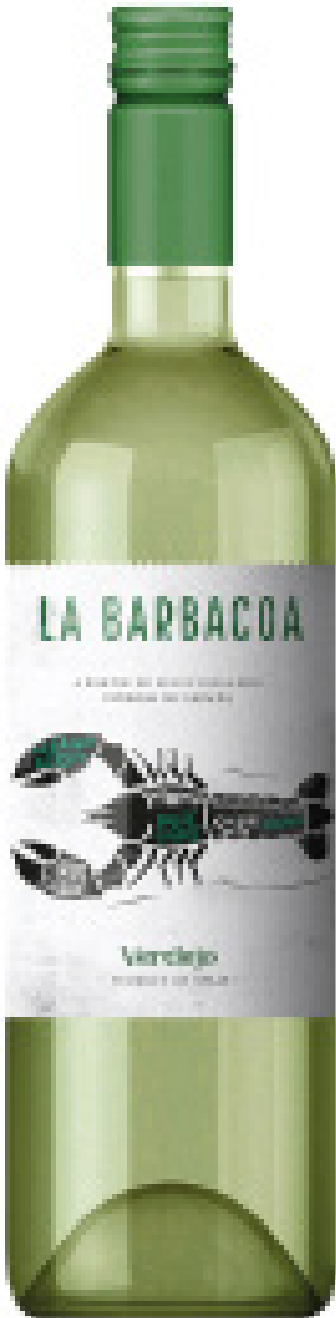


# Verdejo vino de España

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
BARVER	Barbacoa	Spain	Galicia
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Verdejo	12%	No	Screwcap



## *Winemaking*

Grapes are manually harvested before destemming, maceration and pressing. Fermentation occurs in stainless steel vats to preserve the flavour profile and freshness at controlled temperatures of 7°C-16°C for up to 2 months.

## *Tasting & Pairing*

Well defined aromas of white peach, apples and lemon rind. A slight nuttiness in the background adds a nice dimension to the profile. Fresh on the palate with apricot and citrus coming through. Good acidity and finish.

A great pairing with lightly grilled fish dishes and seafood.