

la misión

PRE-PHYLLOXERA ORGANIC VERDEJO

Made from 18 parcels of prephylloxeric Verdeja varying in age between 120 y 140 and planted in sandy soils and dotted around our region.



VEGAN



Harvest

Manual / hand picked.

Alcoholic fermentation

Correspondingly low yield, steel fermented utilizing naturally occurring wild yeasts and with no malolactic, this is followed by around 11 months in a mixture of 500 litre oak barrels and clay amphorae across in La Seca; and the final wine is allowed the privilege of 2 years in bottle prior to release.

Stabilisation

Clarification is effected with bentonite, stabilization by chilling to low temperatures, and filtration is with natural cellulose.

TASTING NOTES

Colour

Crystalline yellow, bathed with golden reflections.

Aroma

Complex, zingy, aromatic, electric in its energy, with a plethora of understated fruits and complementary herbal undercurrents, a touch of sweet apple, and most judiciously understated oak, this is ever so fine.

Palate

Tense, rich with a lot of volume. An extensive and fresh aftertaste. Elegance, with personality and typically are found at the end of this wine.



13,5% Vol.



75cl
150cl



10-14 °C



2000-2500 kg/ha

	FORMAT	GROSS WEIGHT (kg)	HEIGHT (cm)	WIDTH (cm)	LENGTH (cm)	BARCODE
BOTTLE	Cork	1,25	30,1	7,7	-	8437008963714
CASE	x6	7,5	8,5	32	52	8437008963181
PALLET	Europallet/65	487,5	1,5	80	120	-
	PALLET LAYOUT					
	TOTAL CASES	TOTAL LAYERS	TOTAL CASES/LAYER			
	65	-	-			