



Protos

2018 Verdejo

The freshness of this wine will not leave you indifferent. Its secret? The verdejo grape variety, its balance between alcohol content and acidity, its maceration and its fermentation. A complete process!

GRAPE VARIETY Verdejo 100 %

VINEYARDS Less than 25 years old.

FEATURES Night harvest. Skin contact maceration of 4/5 hours at 10 °C. Fermentation at 13.5 °C

AGEING on fine lees for 3 months.

COLOUR Greenish straw colour, bright and clean.

NOSE Powerful, fruity with green apple, citrus and tropical fruits, white blossoms, fragrant herbs and fennel hints.

TASTE Very fresh, with good acidity, flavorful, fruity, well balance, complex, with a long finish and slightly bitter aftertaste.

SERVING TEMPERATURE

8 - 10 °C.

WELL OILED
WINE CO.