

BODEGAS

FAMILIA CHAVARRI

EST. 1882

VALLE DE ORÓN VERDEJO

FRUITY ORIGINALITY OF THE DUERO RIVER

D.O. RUEDA

GRAPE VARIETY: 100% Verdejo

VINIFICATION: Made from selected grapes harvest at their optimum ripeness. Subjected to cold maceration as soon as they arrive at the crush pad. Controlled pressing in a membrane press under inert atmosphere to prevent oxidation. Cold-temperature, static debourbage for 15 to 20 hours to ensure the must is completely clean for fermentation under a controlled temperature of 15°C for 25 days.

ASPECT:

Pale greenish-yellow; clean and bright.

AROMA:

Fresh aromas of green grass and white flowers; expressive and mineral.

MOUTH:

Tasty and fruity in the mouth; fresh and easy to drink. Good acidity and balance.

SERVING TEMPERATURE:

Serve at 5 to 8°C

