



CYATHO

2015

DO RUEDA



After a detailed analysis of a group of vineyards aged between 25 and 30 years old, the 100,000 kilograms of 100% verdejo grapes which best represent the specific characteristics of the region were selected. Through a cold fermentation and the search for the perfect balance of aromas, acidity, body and fullness on the palate, VERDEJO SUPERIOR CYATHO was created.

Grape Variety: 100% Verdejo

Vinification: Cold fermentation between 16 °and 18° C. in stainless steel vats with the lees for 19 days until finishing the sugars. After that, the first racking to take out the thick lees and keep the wine with the tie lees putting them into suspension twice per week to remove fatty compounds that provide mouth feel and volume sensation.

Ageing: Finishing this process, clarified and stabilized the wine in the most respectful way, then bottling always in an inert environment.

Colour: This is a straw yellow Verdejo wine that has a particularly attractive and pure appearance.

Aroma: Strong but not overpowering clean and ripe aromas that are characteristic of this grape type.

Palate: On the palate it is fresh, with high and big body and volume, and delightfully smooth, and it has a slightly bitter finish that is typical of the Verdejo grape variety, with a touch of acidity giving it excellent balance. Serve at: 8-10° C

SKU +380261 13%AVV 12 x 750ml GLS Non Listed

Wholesale: \$15.07 GLS Retail: \$17.99

*Prices subject to change without notice and do not include taxes or bottle deposit.



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