

# 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

