

EYA VERDEJO 2021



Type of wine:
Young white wine
12,5 % Alc.



Vintage:
2021.



Location:
D.O.P JUMILLA.



Production:
Bottles of 750 cl.



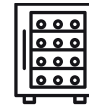
Grape Varieties
100 % Verdejo.



Harvest:
Mechanized night
harvest at the end of
August 2021.



Packaging:
6 bottle of 750 cl.



Conservation:
Between 8 and 10 °C.



Soils:
Trellised vineyards between 15 and 20 years old, with
loamy-sandy and clayey soils.



Winemaking:
Cold soaking in stainless steel tank, bleeding of the flower must,
clarifying and alcoholic fermentation in a 5.000 liter stainless steel
tank at a maximum temperature of 15°C.



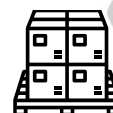
Ageing:
Unoaked.



Tasting note:
Appearance: Clean and sparkly pale lemon color with cheerful
green hues that denote youth and freshness.
Nose: Medium intensity with fine aromas of white flowers, notes
of citrus, aniseed and white and stone fruits.
Palate: Balanced and refreshing, with a medium structure, well-
integrated acidity and a clean and pleasant finish. Fresh, fruity
and fun.
Ideal to pair whit salads, rice, seafood and fish dishes. And of
course to drink, snack and whatever arises!.



Certificates:
Organic Certified
Vegan Certified.



Palletization:
*Pallet 120x80 cm:
125 boxes x 6 bot.
Weight: 1.050 kg.
Height: 185 cm.
*Pallet 120x 100 cm:
140 boxes x 6 bot.
Weight: 1.176 kg.
Height: 185 cm.

