

CIRCE

DESCRIPTION:

A unique wine from the D.O. Rueda, a delightfully surprising Verdejo, when lifting the glass to the nose it excites the palate.

THE WINERY:

Avelino Vegas S.A. controls more than 600 hectares of vineyard, of which 90 are from old vines, some of which have been there for a century in the region of Segovia. In this region the vineyards are small, the majority being between 1 y 3 hectares which exclusively grows the grape verdejo. These antique vineyards gift the grapes and great complexity of aromas and an elegant structure.

PRODUCTION:

The wine is created with grapes from the surrounding villages in the region of Segovia, harvested by hand at the optimal point of maturation. A light cold maceration allows the grape to release all of its varietal aromas. Fermentation at (12 °C) , the wine finally rest to create the unique palate which characterizes this wine.

TASTING NOTES:

Pale yellow color, very bright. On the nose it displays aromas of exotic fruits, white flowers and varietal aromas. In the mouth it is fresh and sweet, with a smooth, silky mid palate and a very long, perfumed aftertaste.

FOOD PAIRING:

Ideal for any appetizer and seafood.

SERVING TEMPERATURE: 5-7 °C

