

# VEGAS

## WHITE 2018

### DESCRIPTION:

White wine elaborated from vineyards planted in the province of Segovia

Grape varieties: 60% Verdejo - 20% Sauvignon Blanc - 20% Viognier

### ELABORATION:

The elaboration of the different varieties takes place separately. After de-stemming, a light cold film maceration is carried out to increase the aromatic intensity of the must. The grapes are gently pressed and the clean must ferments at a controlled temperature for a period of 20 days. Then the new wine is decanted and remains in contact with the fine lees that will bring volume and complexity. Afterwards, the coupage and stabilization of the wines is carried out.

### TASTING NOTE:

Intense yellow color, with greenish tones, clean and bright. On the nose appear aromas of great intensity, where we can find passion fruit and guava, typical of Sauvignon blanc; aromas of orange peel and orange blossom that are typical of Viognier; and varietal notes of Verdejo such as fennel and anise.

The palate is an intense wine, full of flavor, very fresh thanks to its exquisite acidity, with a long, persistent and very fruity finish.

### RECOMMENDED WITH:

Ideal as an aperitif before lunch or dinner. It combines very well with seafood and fish, whether marinated, fried or grilled; pasta, sushi and rice with seafood.

### SERVICE TEMPERATURE: 5° - 7°C

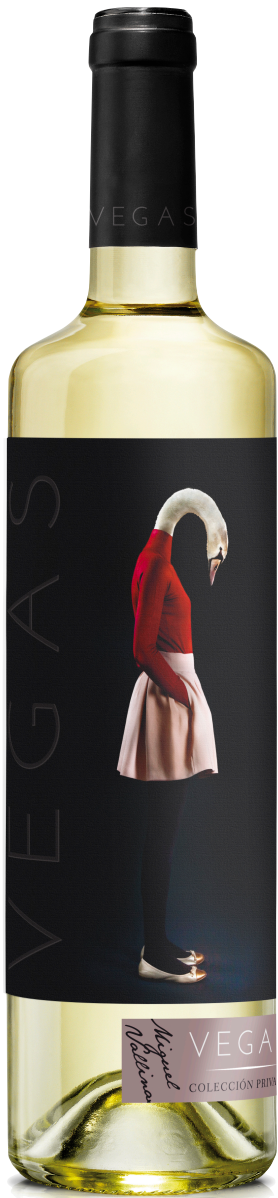
### LOGISTIC DATA:

EAN Bottle: 8412934231504  
Measures Bottle: 317 x 75,4 mm  
Weight: 1.320 gr.  
Closure: Natural Cork

EAN Case (6 Bottles): 8412934831506  
Case Measures: 23 x 15,5 x 32,9 cm  
Case Weight: 8,2 kg.  
125 cases / Pallet EURO (0,80 x 1,20 x 1,79 m.)  
25 Cases / Layer  
Pallet Weight: 1050 kg

### ANALYTICAL DATA:

Alcohol (% Vol)	13.0
Total Acidity (g/l):	5.81
Volatile Acidity (g/l):	0.23
Free SO <sub>2</sub> (mg/l):	32
Total SO <sub>2</sub> (mg/l):	99
Ph:	3.4
Residual Sugar (g/l):	6,5



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