

# Elbo Verdejo

## Ecológico

Varieties: 100 % Verdejo

Grado Alc.: 14%

Breeding: 5 months with fine lees and batonnage

Serving temperature: 10°C

Gastronomy: Recommended for white fish, seafood, sashimi, ceviches and creamy cheeses.

Format: Carton box of 6 units

## Tasting

**View:** Perfectly clean and bright with a pale yellow hue.

**Nose:** Open, intense, fine, elegant and delicate. We find white fruit, apricot, peach; citrus fruits such as grapefruit and white flower; Fennel, orange blossom and boxwood notes.

**Mouth:** Good volume, round, creamy with good final acidity. Elegant, delicate and great persistence with an aniseed touch.



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