

Vizar Verdejo Barrica

Varieties: 100 % Verdejo

Aged in French oak barrels.

Grado Alc.: 14%

Serving temperature: 10 - 12°C

Gastronomy: Accompanies fatty fish and white meat very well. You can also surprise with foie gras and rice.

Format: Carton box of 6 units and case of 3 bottles.

Tasting

View: Straw white color with greenish reflections.

Nose: Intense, with aromas of white flowers, citrus touches and notes of butter. Elegant and very complex nose.

Mouth: Large, long and tasty wine. The French oak tannins, very well integrated, provide fat and complexity. The end of the mouth highlights the freshness and the fruit of the verdejo.

Premios

- Guía Peñín (2020): 91 points



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