

# Vizar Verdejo Fermentado



ECOLÓGICO

Vintage 2019

-  **Grape:** Verdejo 100 %
  -  **Alcohol:** 14%
  -  **Service temperature:** 10°C - 12°C
  -  **Winemaking:** fermentation in french oak 500 l and 225 l
  -  **Ageing:** 12 months in french barrel
- Contains sulfites

## Cata

**View:** Deep yellow color with sunny reflections

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

**Palate:** The very well integrated french oak provide texture and complexity and reach creamy finish.

A lot of personality, surprising, will continue to improve over the years



## Awards

**Vintage 2016**

- 91 points Guia Peñin, 2020
- Bronze Medal "Decanter" - 2021