

Vizar Verdejo Fermentado



ECOLÓGICO

Vintage 2022

-  **Grape:** Verdejo 100 %
 -  **Alcohol:** 12,5%
 -  **Service temperature:** 10°C - 12°C
 -  **Winemaking:** fermentation in french oak 500 l and 225 l
 -  **Ageing:** 10 months in french barrel
- Contains sulfites

Cata

View: Straw white color with greenish reflections

Nose: Highly expressive and intense, with notes of butter, stone fruit, and citrus. Elegant and complex

Palate: Full-bodied and fresh. It's long, flavorful, and intense. Notes of nuts, delicate toasting, and spices

A wine with personality and very original that improves with time



Awards

Vintage 2016

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