



**Iberijos**

**Upės**

## **Descomunal**

**Producer:** Bodega Cuatro Rayas

**Region:** DO Rueda

**Grape variety:** Verdejo

**Vintage:** 2023

**ABV:** 13,5%

**Vineyard:** Gravelly soil.

**Elaboration:** Mechanized harvesting during night. Fermentation in stainless steel tank at 15 C. temperature. Fermentation duration is 21 days and cold maceration for 4 hours at 6 C. temperature. The fermentation is done in stainless steel tanks at a controlled temperature which allows to obtain the most primary aromas of the fruit and preserve all its essence.

**Tasting note:** It is a delicate and light wine. It has a beautiful golden color with steely and greenish reflections typical of the variety. The nose is very aromatic, fruity and fresh, with hints of herbaceous and stone fruits. In the mouth it has good structure and a certain complexity, thanks to the daily stirring of the lees for about 3 months.

**Pairing:** The finely bitter tones of its aftertaste allow it to be an ideal partner for a multitude of dishes. From white meats and salads to seafood, fish or rice. Tuna and razor clams enhance its freshness and due to its lightness, it can also be drunk between meals.

**Other:** Less than 10 mg/l sulfites