



Flor Innata

Producer: Valdecuevas

Region: DO Rueda

Grape variety: 90% Verdejo and 10% Sauvignon Blanc.

Vintage: 2023

ABV: 13%

Vineyard: 40 years old vineyard. Clay and Loam soil.

Aging: Young

Elaboration: Cold maceration of the grapes is carried out to promote the aromatic expression of the grapes, followed by fermentation aimed to obtain a fresh and pleasant wine in the mouth. Finally, the wine is aged on its lees for several months to gain smoothness and volume in the mouth.

Tasting note: Straw yellow color with lemony nuances in a thin layer. High aromatic intensity, tropical fruit with herbaceous and anise in the background. In the mouth it has volume, unctuous and very pleasant. It is a wine that represents a current revision of the classic Verdejo.

Pairing: It goes perfectly with fresh fish and seafood, pasta, rice and white meats.