



Iberijos

Upès

La Seca

Producer: Bodega Cuatro Rayas

Region: DO Rueda

Grape variety: Verdejo

Vintage: 2023

ABV: 12,50-13,50%

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.

Tasting note: La Seca 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: Is paired well with fish, chicken curry, warm salads, fresh seafood and especially with grilled razor clams.

Other: Less than 10 mg/l sulfites