

# LAGAR DEL REY Verdejo

## Valdehermoso



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Rueda DO
<b>VARIETY</b>	Verdejo
<b>AGE OF VINES</b>	60-90
<b>FARMING</b>	Sustainable
<b>SOIL</b>	Clay limestone, sand, gravel
<b>ALTITUDE</b>	800 meters
<b>VINIFICATION</b>	Natural on less fermentation in tank, no SO2 until bottling
<b>AGING</b>	4 months in tank, 3% fermented in Neutral French oak wine added
<b>ALCOHOL</b>	13%
<b>PAIRING</b>	Avocado and shrimp, bagel with smoked salmon, apple and two cheeses, boiled lobster, bouillabaisse and rouille sauce with basil, ceviche, chicken, escargots à la provençale, grilled fishes

### TASTING NOTES

Greenish yellow with bright green reflections, very attractive. The nose is powerful, dominated by balsamic aromas with herbal notes and background of peach and pineapple. Tasty, balanced and fresh. Persistent long aftertaste of a stream of fruit.

### RATINGS HISTORY

**90 James Suckling**, vntg 2017 & 2018.

**91 W&Spirits**, vntg 2015.



### LOGISTICS

Shipper: 12 bottles

L: 12,52 In	W: 9,37 In	H: 11,85 In	Wt: 16 Kg
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Pallet: 56 cases x 12 bottles

L: 39,37 In	W: 47,25 In	H: 55 In	Wt: 916 Kg
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