



BODEGAS MARCO REAL

HOMENAJE



HOMENAJE VERDEJO 2018

GRAPE VARIETIES



Verdejo y Viura

VINIFICATION



Each variety is vinified separately. Pneumatic presses are used in a very slow process. After, it is fermented in stainless steel tanks at 16°C for approximately 18 days. It is then moved to new tanks where it stays for two months always in contact with its fine lees. Finally the blend of the wine obtained from the Verdejo and Viura grapes is made.

TASTING NOTES



Pale yellow in colour bright, with greenish tones.

In the nose, citric aromas mix with tropical fruit.

It is pleasantly fresh in the mouth, leaving a finish reminiscent of green apples.

SERVING TEMPERATURE AND WINE PAIRING



Between 8 and 10°C. Not only perfectly compatible with fish, rice and vegetable dishes, it is a delightful wine anytime of day.

Bodegas Marco Real

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