



BODEGAS MARCO REAL

MARCO REAL

100% VERDEJO



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GRAPE VARIETIES

100% Verdejo



ELABORACIÓN Y CRIANZA

After hand-picking the grapes in the early hours of the morning, in the first two weeks of October, they arrive at the winery at their optimal peak of maturity and acidity.

The first skin maceration takes place at 12°C for 24 hours in an inert atmosphere to extract the maximum potential of aromas and taste. Gentle pressing is carried out in pneumatic presses. During the next 18 days the wine is fermented in stainless steel vats at a temperature of between 16 and 18°C following which it is transferred to new vats where it remains in contact with the fine lees for two months.



TASTING NOTES

The Verdejo grape endows this wine with all of its force, intensity and luminosity.

Aromas of ripe fruit and herbaceous notes, highly expressive in the nose, combining citrus with a floral, highly persistent background.

Well-structured in the mouth and enveloping, with a long, fruity finish.



SERVICE

Perfect for accompanying Mediterranean dishes such as vegetables, rice, seafood and flavorful fish dishes.

Recommended serving temperature: 8 -10°C

Bodegas Marco Real

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