

PAGOS
DEL REY

D.O. Rueda

Analivia Verdejo

Analivia Verdejo is made in our Pagos del Rey winery, in the province of Valladolid. The wine is made from Verdejo grapes, which give it a unique smell, a fresh taste, a full body and a rich texture that sets it apart from other lighter white wines. What's more, the Verdejo keeps a nice, refreshing acidity that makes the wine lively.

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Region

Rueda is a wine producing region in the heart of the Iberian Peninsula, on the high plateau of Castile and León, right between two of Spain's most famous red-wine producers: Ribera del Duero and Toro, and just on the North-West of Madrid. The river Duero flows through this region from East to West. Rueda was the first Denominación de Origen to be certified in the Region of Castile and León (1980). This high plateau is characterised by a typical continental climate featuring long cold winters, a brief spring season, and dry harsh hot summers

VARIETY **Verdejo.**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Best between 8-10 °C**

Tasting Notes

Bright pale yellow with green hues. On the nose, it displays intense aromas of ripe tropical fruits and pear drops combined with subtle hints of citrus, flowers and apples. The aromas are truly reflected on its palate. The wine has a well-integrated acidity, a medium body and a soft finish.

Food Pairing

A perfect accompaniment to steamed fish, octopus salad (octopus vinaigrette) and other appetisers. It also goes well with seafood or Hawaiian pizza.

Technical Information

The Verdejo grapes are harvested at dawn in early October. Cool night temperatures allow the grapes to retain their wonderful aromatic nature. Run juice is left for some hours to macerate with skin in order to obtain its maximum expression. The wine making process is carefully controlled at every stage to prevent oxidation. The fermentation takes place in stainless steel tanks between 14 and 17°C.