

PAGOS
DEL REY

D.O. Rueda

La Camioneta Verdejo

In Spain, the indigenous Verdejo variety is a byword for a fruity, light white wine that offers real pleasure!
La Camioneta Verdejo is made in our Pagos del Rey winery, located in the province of Valladolid, Rueda. Careful handling of this region's star grape Verdejo, combined with modern wine making techniques, has resulted in a deliciously fresh and fruity dry white wine with real character and brightness.

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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 **Best between 8-10 °C**	SERVING TEMPERATURE **13%**

Tasting Notes

Pale lemony colour with bright highlights. On the nose it displays aromas of fennel and hay and hints of ripe white fruits. Fruity and smooth on the palate with a long finish.

Food Pairing

Perfect with Thai, Japanese (sushi), steamed fish dishes such as monkfish on a bed of rocket, asparagus gratin dishes or fennel with ham and cheese.

Technical Information

The Verdejo grapes are harvested at night in early October. This cooler temperature allows the grapes to retain their wonderful aromatic characters. Before crushing the wine must is left for maceration with the skins for 6 to 8 hours to obtain maximum varietal expression. The winemaking process includes careful handling at every stage. The fermentation is carried out at a controlled temperature in stainless steel tanks at 16º C. The result is a fresh and subtle wine.