

La Camioneta



Technical Information

The Verdejo grapes are harvested at dawn in early October. Cool night temperatures allow the grapes to retain their wonderful aromatic nature. Partially-fermented grape must in isobaric tanks where fine bubbles are naturally formed. When the wine-must come to 5.5 degrees of alcohol, it stops the fermentation.

Other

La Camioneta

Be seduced by frizzantes wines: refreshing, fun, combine with any type of dish thanks to its low alcohol content and fine bubbles.



Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY
Verdejo

STYLE
Frizzante

ALCOHOL GRADUATION
5.5%

SERVING TEMPERATURE
6-8°C. Keep the bottle cold while serving.

Tasting Notes

Made using Verdejo grapes. A perfect balance of alcohol, acidity and sweetness is achieved through natural fermentation, resulting in a fruity, sweet and refreshing character with a light fizz and low alcohol content (5.5%).

Food Pairing

Serve chilled for the perfect accompaniment to any aperitive or light dinner.