CUATRO RAYAS

CUATRO RAYAS 'CUARENTA VENDEMIAS' RUEDA VERDEJO

RUEDA · CASTILLA Y LEON · SPAIN · EUROPE

TECHNICAL DETAILS

The Estate

At present, Cuatro Rayas boasts about having modern facilities located in two wineries in the cradle of Verdejo, La Seca. The winery has been certified to the British Retail Consulting and IFS quality standards, essential for commercialisation in the European markets.

Wine Making

The grapes come from glass Verdejos that are more than 40 years old. Fermentation takes place in a stainless steel tank after maceration in the press for 5 hours at 10°. Aged and stirred for five months on its fine lees in tank. Fermentation takes place at 15°C for a period of 21 days.

Food Suggestions

Pairs well with white meats, oily fish,

TASTING NOTES

Cuatro Rayas Cuarenta Vendimias Verdejo 2022 is a white wine that on the nose offers intense and clean aromas of white fruit and citrus, alongside notes of fennel and forest undergrowth. The palate is very mellow and fruity, with a pleasant volume and balanced acidity. A well-structured white wine with great persistence.

Verdejo grape blend.

This wine contains allergens, sulfites.

SCAN >> More About This Wine





ATTRIBUTES

Available Size: 750mL (12 pc)

ABV%: 13Class: White

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