



**CORTIJO
TRIFILLAS**



VERDEJO & SAUVIGNON BLANC

Young White Wine



VARIETIES

Verdejo (50%) and Sauvignon Blanc (50%).

REGION

Vino de la Tierra de Castilla.

AGEING

Young wine without ageing in barrels.

TASTING NOTES

White wine, clean and bright, of yellow straw color with greenish reflections, with elegant aromas of tropical fruits and notes of white flowers, persistent in the mouth, with fresh and well-balanced acidity.

BEST WITH

Salads, aperitifs, fish, seafood, vegetables, rice and light meals.

VINIFICATION

The grapes are harvested separately and at night to avoid oxidation. The fermentation is performed in virgin and separately at low temperatures below 61°F (16°C) in order to preserve and concentrate aromas. Sauvignon Blanc performs malolactic fermentation in contact with oak with soft toasted hints which contributes tannins and longevity to the final Coupage. Verdejo, however, doesn't perform malolactic fermentation in order to preserve floral aromas and freshness. Both wines are mixed together and filtered just before the bottling.

SERVING TEMPERATURE

45°F - 50°F / 7°C - 10°C

FORMAT

Bottle Bodelesa Tradition 75cl - 6 Bottles x Box

