



Vino de la Tierra de Castilla

# CASA LA TEJA



## Variety

100% *Verdejo*



## Elaboration

From grapes carefully selected in the heart of the largest vineyard in the world, La Mancha, this very special Verdejo is born.

After a short cold maceration, with bleeding and racking of the yolk must, and fermentation at a controlled temperature of 16°C, we obtain this wine that captivates all the senses.



## Analysis

Alcohol (% vol): 12 ± 0.5  
Volatile acidity (g/L): < 0.5  
PH: <3.50  
Total acidity (g/L): 5.09 ± 0.5  
Free SO<sub>2</sub> (mg/L): 38 ± 5  
Total SO<sub>2</sub> (mg/L): <100  
Sugar (g/L): 3 ± 1



## Tasting Notes



Pale yellow with greenish reflections.



Intense smell of freshly cut grass, fennel and green apple.



Fresh, unctuous and with an intense fruity finish.



## Gastronomy

Perfect to accompany fish, soft cheeses and paellas.

We recommend serving it between 6 and 8°C.



## Logistic Information

Pallet	Cases	Bottles	Weight	20' Container	40' Container
Europallet	60	720	890	11 Pallets	24 Pallets
VMF Pallet	180	960	1125	10 Pallets	20 Pallets