

2014 ABCD VERDEJO

RUEDA, SPAIN



THE WINE:

Sourced from older “bush” vines with an average age of 50 years old. Fermented and aged without oak. Total production of 5,000 bottles.

THE ESTATE:

The project is the “baby” of a winemaker native to the Rueda region – Pilar Garcia Duque. The harvest is done at night – all by hand. Pilar has made it her passion project to produce the world’s finest expression of the Verdejo grape.

TASTING NOTES:

Color. Platinum–straw gold.

Aromas. Bursting with a combination of tropical fruit, honey and flowers the wine’s intense aromas are irresistible.

Flavors & Texture. Juicy and ripe up front with a round and elegant texture showing tropical fruit notes.

Food Pairing. Grilled shellfish with a Thai sesame soy glaze.

~ DRINK NOW THROUGH 2018 ~