



Cuatro Rayas®

- 🍷 D.O. Rueda
- 🍷 Winemaking: Selected vineyards. Night mechanical harvest. Produced with selected Verdejo variety grapes coming from a delicate combination of different estates and vineyard terrains located in D.O. Rueda. Fermentation in stainless steel vat, cold maceration at 6° C for 4 hours.
- 🍷 Variety: 100% Verdejo
- 🍷 Alcohol 13% Vol.

TASTING NOTE:

- 👁️ Pale yellow **color** with Green hues.
- 👃 It shows a powerful **nose**, with hints of white fruit and citrics.
- 👄 Refreshing, balanced, sweet on the **palate**, round and very fruity, it has character and a delicate fennel finish.
- 🍽️ Pairing: Fish and fresh seafood, pasta, rice, cheese and white meat.
- 🍷 Serving Temperature: 6-8°C.

TECHNICAL INSTRUCTIONS:

Storage Conditions: Store in a place below 20°C. Best before two years.

Shipping Conditions: Transport under dry and right temperature conditions.

Nutritional Values: Lipids, proteins: negligible amount. Kcal/100gr= (Alcohol%Vol x 7) + (Sugars g/l x 0.4).

Microbiological Properties: Control of yeast, bacteria and mould ≤ 20 ufc/ 100ml after two days

Physical and Chemical Properties: Alcohol content: 13 ± 0.5 / Volatile Acidity < 0.65g/l / Total Acidity > 4.7g/l
Total SO2 < 180mg/l / Reducing sugars < 4g/l

Allergens: Sulphites 10 < mg/kg 'contains sulphites' on the label. GMO free.

