Viñaverde

GRACIA HNOS., S.A.U.

Viñaverde was launched in early 80´s and pioneered the fruity white wines in Andalucía. It comes from aromatic varieties (Pedro Ximénez, Muscat, Torrontés and Verdejo) and its early harvest emphasizes grape fruity freshness. This way we get zesty low alcohol content wine, which can be consumed smoothly and carefree.

Description

Type of wine: fruity white.

Varieties: Pedro Ximénez, Muscat, Verdejo and Torrontés.

Awards and Distinction:

90 points and CIVAS medal with Distinction, International Wine Competition AkataVino Spanish Sommeliers 2019.

Consecutively selected in 2019 and 2020 for Los Supervinos, a guide of the 120 best supermarket wines.

Tasting Notes

Appearance: clean, clear, bright, light, zesty in glass, pale yelow color with greenish reflections.

Aroma: clean, medium-high intensity, ripe fruit: apple and pear. Moscatel impression.

Taste: Beginning: moderate acidity. Evolution: balanced equilibrio. Sentitive body. Tasty, meaty, fruity. Aftertaste: very pleasant and elegant. Retronasal: ripe fruit.

Food Pairing

Salad, rice dishes, cold cream, shellfish, fish, smoked food, aperitif, soft/mild cheese.

Served ice cold, 5 ºC.

Chemical Analysis

Residual sugar (glucose): ≤ 10 g/l.
Alcoholic Strength: 10-11% Vol.
Fixed Acidity (tartaric acid): 5,40 ± 0,50 g/l.
Volatile Acidity (acetic acid): ≤ 0,50 g/l.

GRACIA HNOS., S.A.U.
Av. Luis de Góngora y Argote, s/n 14550 Montilla (Córdoba) España
T: (+34) 957 650 162 F: (+34) 957 652 335 www.bodegasgracia.com