

FRIZZANTE

VERDEJO 5.5

Laué



Tasting notes



Colour: Pale yellow with gentle green glints.



Aroma: Intensely aromatic with hints of sweetness that is well-integrated with citrus fruit, peach and tropical fruit notes.



Paladar: Fresh with a marked presence of fizz and an optimal balance between acidity and sweetness

Serving recommendations



Serving temperature: Very cold (6 °C).



Food pairings: Appetisers, light meals, and desserts.

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Technical data

Production area: Rueda
Grape variety: 100 % Verdejo

VINEYARD (OWN PROPERTY)

Surface area: 308 ha (760 acres)
Sites: Rueda, Pollos and La Seca (Valladolid)
Soil type: Structured, balanced, gravelly with a sandy-loam texture.
Average age of vines: 15 years
Average altitude: 750 m
Climate: Mediterranean with Continental influence
Average density of plantation: 2,976 vines/ha
Yield: 9,000 kg/ha
Growing system: Trellised

ELABORATION

Harvesting: Machine-picked at night
Fermentation vats: Isobaric tanks
Temperature of fermentation: 12-13°C
Duration of fermentation: 6- 8 days
Bottling: Isobaric

Analysis data

Alcoholic degree: 5.5%
Contains sulphites

Logistics data

Case: 12 cans of 250 ml
Palletisation: Euro pallet 80 × 120: 2400 cans
Case measurements: 16.6 x 14 x 21.7 (width x height x depth)
Can measurements: 5.34 x 13.4 (width x height)
Number of cases per layer: 20
Number of layers: 10
Number of cases per pallet: 200
EAN code can: 840759000526
EAN code case: 2 8420759000520

