



MONOVARIETAL OF MARC VERDEJO



DESCRIPTION:

The raw material which we make our Verdejo comes from wineries of Rueda, who harvested at night to pick grapes at low temperature. The marc are collected within a maximum of three hours after being pressed to avoid premature fermentation.

Silage making occurs in small silos not more than 1500 kg. allowing an anaerobic fermentation of marcs. After no more than 25 days after silage, alcohol content and acidity is analyzed, and distilled in copper kettles by steam at low pressure.

Each boiler is used only the best, the centers or hearts of each distillation. So we get a premium Marc preserving all the aromas of Verdejo variety from which it comes.

AWARDS:

- "GRAND PRIZE CINVE 2016. International Wine and Spirits Competition CINVE 2016. La Rábida. (Huelva) 2016
- Gold Medal. Catavinum World Wine & Spirits Competition. Vitoria-Gasteiz. 2016"