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GUÍAPEÑÍN
PUNTOS



LOS ARRÁEZ VERDIL

“ UNIQUE AMONGST ITS SPECIES ”

D.O.P. VALENCIA

VARIETIES

100% Verdil, aging 3 months on lees

VINEYARDS AND SOIL

Grapes from the local variety Verdil. Cultivated in our vineyards which are more than thirty years old. The type of soil is limestone with poor organic material, which helps give more complexity to the wine.

WINEMAKER'S TASTING NOTES

A clean and shiny aspect, pale and yellow color. Fresh and ample aromas which remind us of white fleshed fruits and flowers like orange blossom, lilies and limes. In mouth, it is ample and unctuous, with a good acidity which produces freshness and increases the fruity sensation. Serve between 4° and 8°

PAIRING SUGGESTIONS

Los Arráez Verdil is recommended with all types of seafood, fish, starters, light dishes like pasta and rices, making a perfect accompaniment to the Mediterranean diet.

TECNICAL DATA

pH 3,34
Total Acidity : 5,4g/L
Residual Sugar : <4
Alc: 12,5% Vol.

PALLET

Size : 0,75
Box Bottles : 6
Pallet Bottles : 540

Los Arráez Verdil this belongs to the range of “ Vinos de Autor ” (signature wines) designed by our winemaker Toni Arráez. It´s an exclusive wine, made from an exclusive grape variety.

Did you know...? The local grape variety, Verdil, is grown in the region of Terres Dels Alforins and the only three winery in this area make wines with this grape.