

## TORTORA Verdejo

Producer: Claude Vialade

• Origin: SPAIN

Appellation: Vino de España

• Type of Wine: Organic & Vegan



Varietal range: 100% Verdejo



<u>Soil types:</u> La Mancha is home to Spain's largest area under vine and is located on a plateau 800m above sea level, 200 km South of Madrid.



<u>Vineyard management:</u> Most of the vines are managed using modern techniques such as irrigation and espalier Cordon de Royat training methods. The rest is managed with traditional La Mancha techniques using the very low bush vine training system and low planting densities per hectare.



<u>Winemaking:</u> The fruit is picked by night, undergoes skin-contact maceration and careful clarification to maximise aromatic potential. After yeast is added, fermentation occurs at low temperatures (14-16°C). Once fermentation has ended, the wines are aged on the lees for a month to impart plenty of fat. The vineyards are managed organically and certified.



<u>Tasting notes:</u> Pale yellow hue with green tints. The nose develops characteristic aromas of grapefruit, passion fruit and guava. The attack is fresh and delightful, followed by a rounded, full-bodied palate marked by aromas of ripe peach and pineapple and badea.



<u>Food pairings:</u> This wine is enjoyable on its own at 10-12°C or paired with salads, seafood and fish.



## Bottle

 Type: Bordeaux Alliance screwcap

Weight: 1.255kg

• Height: 324 mm

• EAN bar code 3569401006006

## Box

Size: 23 x 15.4 x 31.7 cm

• Weight: 8.15 kg

• SU/Box: 6 with dividers

• EAN bar code: 3569408006009

(vintage 2018)

Layer

Number of boxes: 25SU/Layer: 25 x 6 = 150

## Pallet

• Size: 120 x 80 x 143.4 cm

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PRODUCTO DE ESPAÑA

VERDEJO

• Weight: 837 kg

• Number of layers: 4

Boxes/Pallet: 100

SU/Pallet: 600

