

BARCOLOBO

VERDEJO

FERMENTED IN OAK

ORIGIN

GRAPES: Verdejo 100%
AREA: VdIT Castilla y León
Reserva Natural
Riberas de Castronuño -
Vega del Duero
VINEYARD: Grapes from old dry
land vines. Prefermentative
maceration, aged for 4 months in
French oak in contact with its lees

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 **Wine in Moderation.eu**
Art de Vivre

FRESHNESS

Color

Bright yellow
with gold reflects

Aroma

Intense, clean,
fragrant and greedy,
with ripe fruit notes

Taste

Nice body, intense,
fruit, long lasting

Pairings

Asian food, grilled fishes,
rice dishes and starters

Awards

