



MW Verdejo



Brand	: MW Verdejo
Varietal/Grape	: 100% Verdejo
Vineyards	: 40 hectares of vineyards
Vinification	: Montalvo Wilmot Verdejo Colección is the result of a very careful selection of Verdejo grapes from the best vineyards in the heart of La Mancha region. Produced exclusively with this variety, with a micro maceration to obtain the best of its primary aromas.
Vintage	: 2016
Pairing	: Sea food, fishes, creamy and blue cheeses, white meats, rice dishes w/ sea food and fish.
Serving Temperature	: 8° - 10°
Tasting notes	: A unique character wine that delivers a wine that will reward your soul. Pale yellow colour, with a very intense nose, exotic fruits aromas, citrics, natural herbs and white flowers. Reminders to peach and mature appricots. In mouth it is very tasteful, fresh, very well balanced, with volume, perfect acidity, and a characteristic end where some typical Verdejo elegant bitter shows up, inviting you to stay tasting this delightful wine.

CONVENTIONAL ANALYTICS :

• Alcohol Volume	: 12,00 (20/20 % Vol.)	Density	: 990,50 (20/20)
• Total Acidity	: 5,80 g/l. Tartárico	PH	: 3,40
• Sulfphites Content	: 80 mg/l.	Sugar Content	: 2,20 g/l.

Bodegas Montalvo Wilmot – www.montalvowilmot.com

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