Vidilla



Bodegas Shaya
D.O. Rueda



TYPE
White wine

GRAPE VARIETIES
Verdejo grapes from organic certified vineyards.

VINIFICATION
The harvest has been carried out in a manual way, the grapes were pressed and the grape must was fermented in stainless-steel tanks at a controlled temperature, mainly to preserve its signature flavors.

TASTING NOTES
Attractive light-bodied greenish yellow color, displays an elegant and pleasant aromatic bouquet highlighted by floral notes and ripe fruits. Well-balanced and structured on the palate, with sweet and fine notes of white (banana, apple) and stone fruits (apricot) next to a freshly acidity that balance a tasty and long finish.

PAIRING FOOD
Ideal to pair with cooked seafood, fish, pasta, salads and white meats.

CONSERVATION
It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 15 °C and a controlled humidity.

SERVICE TEMPERATURE
To fully enjoy this wine, temperature must be between 8 °C and 10 °C.

Agricultura UE

VEGAN

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Scan for nutrition information and ingredient list:

750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended