

# MARQUÉS DE UROS

White Wine / V.T. Castilla y León



lavieja cepa  
Bodegas y viñedos

**Grape variety:** 100% Verdejo

**Winemaking:** Night harvest of vineyards between 20-30 years. Selection of the best grapes in the vineyard and at the sorting table. Maceration between 6 and 8 hours. Slow fermentation at low temperature to preserve all the aromas and freshness.

**Alcohol:** 13% by Vol.

**Tasting notes:** Lemon yellow colour with green-tinged hues, bright.

On the **nose**, it is very fresh and floral, with tropical and green apple aromas.

An explosion of fruit in the nose and **mouth** that will transmit the intensity and great potential shown by the Verdejo variety and shows the primary aromas of the vineyard, powerful and elegant.

**Pairing:** Asian cuisine, sushi, ceviche, sashimi, pasta, rice, sea-food and mild cheese. Perfect for any occasion.

**Serving temperature:** Served chilled at 7°C / 44°F



Vino de la Tierra  
de Castilla y León



Designed by the top fine artist/illustrator Victoria Novak.  
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