

# BARON DE FILAR

VERDEJO



D.O. RUEDA



*TROPICAL FRESHNESS, SILKY AND GENTLE*

**GRAPES:** Verdejo.

**HARVEST:** The grapes are harvested at its optimum maturity stage, protected by the cool of the night using a mechanical harvester for preserving its freshness.

**ELABORATION:** Once in the winery, we proceed to lightly press the grapes at low temperature on an inert atmosphere.

**FERMENTATION:**

The obtained juice from the press ferments in stainless steel tanks for more than 20 days at a temperature of 13°C.

**TASTING NOTES:** Pale straw yellow color with greenish hues. Complex and intense in the nose with a strong presence of the hay aromas characteristic of the Verdejo variety, which give way to subtle notes of white flowers and white fruit such as apple. On the palate it is elegant, intense and fleshy, with strong acidity and bitter finish characteristic of the variety.



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