



Alvarez y Diez, Silga Verdejo, DO Rueda, Spain, '2023'

Product code: `1441

VITICULTURE

A combination of some of the oldest vines in the D.O, poor soils and high density planting help to contribute to the exemplary quality of fruit harvested by Alvarez y Diez which is amply demonstrated in the finished wine. Newer plantings are machine harvested at night whilst the old vines are all hand harvested.

WINEMAKING

A cold maceration for over eight hours, then a controlled cold-fermentation in stainless steel, at a maximum of 14° C for 15 days. The wine is then gently clarified and stabilised before bottling.

TASTINGNOTE

Beautiful green-fruit aromas combine with a hint of citrus fruits to give a fresh and vibrant nose. Fresh, varietal-fruit with citrus notes and excellent acidity.

FOOD MATCHING

This light and zesty wine is perfect with simple seafood, chicken dishes and crisp salads.



TECHNICAL DETAILS

Varieties:

Verdejo 100%

Vegetarian

Vegan

Lightweight bottle

Features

ABV: 12.5%

Closure: Screw cap

Colour: White

Oak Ageing

No oak ageing

Style: Still wine

Case Size: 6 x 75cl

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