

MONTEABELLÓN
VERDEJO 2018

D.O. RUEDA

TASTING NOTE: Displays exuberant floral perfumes and primary aromas, typical of the Verdejo variety, reminiscent of bananas and some exotic fruits.

Adequate acidity gives it freshness and vigour, acquiring an enveloping expressiveness that will develop a wealth of attractive and appetizing sensations.

VARIETY: 100% Verdejo.

SOIL: Low zone. Altitude 750m. Sandy loam soils with pebbles.

SERVING TEMPERATURE: 6 – 8° C.

VOLUME: 125 °

FORMAT: 75 cl.

PAIRING: Recommended for pairing with all kinds of meat and roasts. Ideal to accompany salads and perfect as an aperitif.

AWARDS AND RANKINGS

2019

Monteabellón Verdejo 2018

Rubí Award: Wine and Woman Awards

90 points: Peñin Guide



HARVEST 2019: The 2018 harvest benefited from the good weather conditions, which have allowed the grape to reach an optimal ripening state and excellent health.

Rainfall registered in winter and spring predicted high productions, and the absence of outstanding weather incidents have contributed to these good figures in terms of quantity and quality of the grape. These conditions have allowed complete ripening, producing wines that stand out for their great intensity in the mouth.



MONTEABELLÓN
Vinos de la familia

Creados con respeto y admiración
a nuestra tierra