

PANDORA PANDRA VERDEJO



GRAPE VARIETIES

100% Verdejo

SOIL

Stony pebble soil.

VINIFICATION

The grapes are macerated for 5 hours at 10 degrees. Controlled fermentation at low temperatures and aged on lees for approximately 6 months in stainless steel.

THE VINEYARDS

From a vineyard that is over 20 years old, located in Nueva Villa de las Torres and at an altitude of 800 m above sea level.



TASTING NOTES.

Straw yellow colour with green nuances. Very clean and bright.

Highly intense aroma and very fruity. Fresh tropical fruits like pineapple and passion fruit.

The great roundness and balance take you by surprise. With good body and structure, due to the ageing on fine lees.