

## CONDESA EYLO



Bodegas Val de Vid (D.O. RUEDA)

Alcohol: 13%vol

Variety os grapes and elaboration: Verdejo 100% from 23 year old vineyards.

Presentación: Bottle of 0,75 l Box of 6 bottles or 12 bottles

Producción: 100.000 botellas

### FICHA DE CATA:

VISUAL: Straw yellow colour, with deep green, bright and transparent reflections

PHASE OLFATORY: intensity high, the character varietal of the verdejo is very pronounced, where dominated by citrus and a touch of fruit tropical, is appreciate tones arable (Hay, fennel), echoes Balsamic and a background aniseed.

PALATE: Fresh, fine, soft but well-structured. Tasty, aromatic and satiny with good entry in mouth. End complex with tones pleasantly bitter as corresponds to the variety. Long permanence in mouth.

### Suggestions of consumption and conservation:

Temperature of between 8 and 10 ° C. Conservation two years. Serve with pasta, rice, salads, fresh cheeses, foie gras, smoked meats, seafood and fish.

### Premios:

Mundus vini 2006 Alemania - Gold - Cosecha 2005 Japan Wine Challenge 2006 - Gold - Cosecha 2005

Selections Mundiales des vins Canada 2007 - Gold - Cosecha 2005

Japan Wine Challenge 2007 - Bronze - Cosecha 2006

International Wine Challenge 2007 - Bronze - Cosecha 2007

Mundus vini 2008 Alemania - Silver - Cosecha 2007

Japan Wine Challenge 2008 - Bronze - Cosecha 2007

Decanter World Wine Awards 2008- Bronze - Cosecha 2007

Mundus vini 2009 Alemania - Gold - Cosecha 2008

International Wine Challenge 2009 - Silver- Cosecha 2008

Concours Mondial Bruxelles 2010 - Gold- Cosecha 2009

Decanter World Wine Awards 2010- Bronze - Cosecha 2009

Selections Mundiales des vins Canada 2010 - Bronze - Cosecha 2009

Japan Wine Challenge 2010 - Bronze - Cosecha 2009

International Wine Challenge 2011 - Bronze - Cosecha 2010

Selections Mundiales des vins Canada 2011 - Silver- Cosecha 2010 Mundus vini 2011 Alemania - Gold- Cosecha 2010

Premios Vino y Mujer 2012 - Diamond- Cosecha 2011