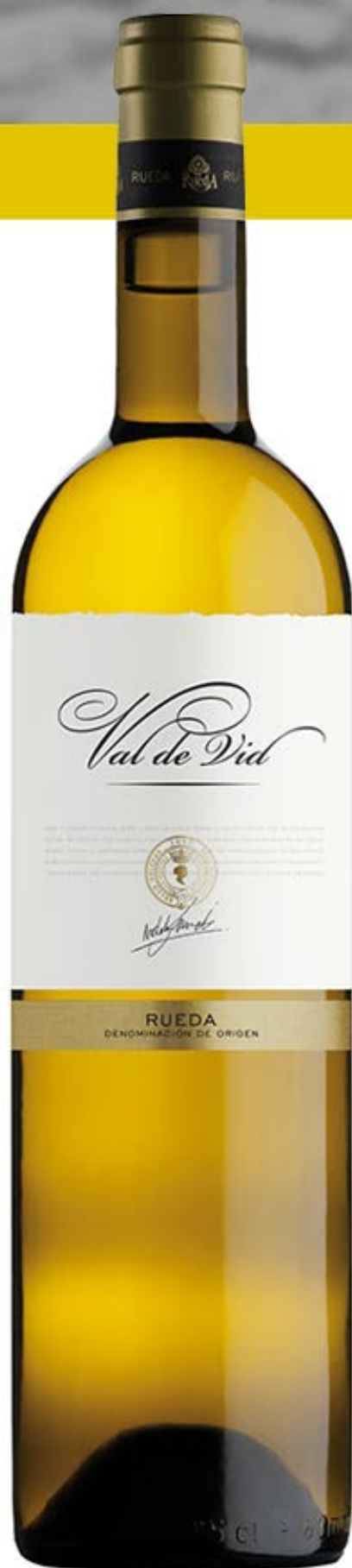


VAL DE VID RUEDA



Bodegas Val de Vid (D.O. RUEDA)

Alcohol: 13%vol

Variety os grapes and elaboration: Verdejo 80% of vineyards of 23 years of age and 20% Viura vineyards of more than 50 years of age.

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

FICHA DE CATA:

VISUAL: Clean and intense straw yellow colour with green shades.

PHASE OLFACTORY: Good intensity, Aromas of citrus from skin of Orange, and fruit white and tropical, ringtones arable and balsamic.

PALATE: Dense with intense sensations, elegant and fresh with very fruity notes.

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:

Mundos Vini 2010 Alemania- Silver- Cosecha 2009

Internacional Wine Challenge 2010- Bronze - Cosecha 2009

Decanter World Wine Awards 2011 - Bronze - Cosecha 2010

Mundus vini 2011 Alemania - Gold- Cosecha 2010

Challenge International du vin 2011 - Gold- Cosecha 2011