

## EYLO RUEDA



Bodegas Val de Vid  
D.O. RUEDA

Alcoholic grade: 13%vol

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

Presentation: bottle of 0,75 l box of 6 bottles and 12 bottles

Production: 100,000 bottles

### TAB OF TASTING

**VISUAL:** straw yellow colour, clean and intense with green shades.

**PHASE OLFACTORY:** good intensity, Aromas of citrus from skin of Orange, and fruit white and tropical, arable and balsamic tones.

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

**Consumption and conservation tips:** temperature of consumption between 8 and 10 ° C. Conservation two years. Serve with pasta, rice, salads, fresh cheeses, foie gras, smoked meats, seafood and fish.

### AWARDS:

Mundus vini 2008 Alemania – Silver- Cosecha 2007

Internacional Wine & Spirit Competition 2008 – Silver- Cosecha 2007

Mundos Vini 2009 Alemania- Silver- Cosecha 2008

Decanter World Wine Awards 2009 – Bronze – Cosecha 2008

Concours Mondial Bruselles 2010 – Silver- Cosecha 2009

Decanter World Wine Awards 2010 – Bronze – Cosecha 2009

Internacional Wine Challenge 2010- Bronze – Cosecha 2009

Mundus vini 2011 Alemania – Silver- Cosecha 2010

Challenge International du vin 2012 – Silver- Cosecha 2011