

CUCÚ – BARCO DEL CORNETA

Valladolid



APPELLATION: Vino de la Tierra de Castilla y León

BLEND: Verdejo

WINEMAKER: Beatriz Herranz

VINEYARD: _____

The vineyards are situated in La Seca, Valladolid at an altitude of 750 metres above sea level on sandy and stony soils. Climate is Continental.

VITICULTURE: _____

Viticulture is organic.

WINEMAKING: _____

Grapes are handpicked and undergo cold-maceration for 12 hours before gentle pressing. Wine ferments in stainless steel containers using wild yeast, and is left in contact with the lees for one year before it undergoes clarification, light filtering, and is finally bottled.

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A fresh and delightful young wine, bursting with bright citrus zests, bitter melon, herbs, and cool mineral nuance.