



LIBERADO

ESPAÑA

VERDEJO - SAUVIGNON BLANC

VINO DE LA TIERRA DE CASTILLA

TASTING NOTES

Bright yellow and green in color, this expressive bouquet combines floral notes with exotic fruits. Easy going on the palate, it has a generous mouthfeel with a crisp and refreshing finish, and is elegant and balanced, delivering appealing flavors of white and exotic fruits.

GRAPE VARIETIES

80% Verdejo
20% Sauvignon Blanc

WINEMAKING

Verdejo and Sauvignon Blanc grapes were selected for their bright flavors and freshness. They were fermented separately at a low temperature (15-18 °C) to preserve the fruit aromas, and then aged several months on their lees to enhance the texture. Carefully blended to achieve a balance of grapefruit and fresh herbs, this wine was bottled early to preserve its youthfulness.

SERVING SUGGESTIONS

This crisp wine is perfect with seafood paella, fish, serrano ham, aged cheese like Manchego and other tapas or light appetizers.

TECHNICAL NOTES

Alcohol/Volume: 12%

Suggested Serving
Temperature: 5 - 7 °C

Sugar Code: <4 g/L

Shelf Life: 12 months

Size: 750 mL

Oak Aging: No

