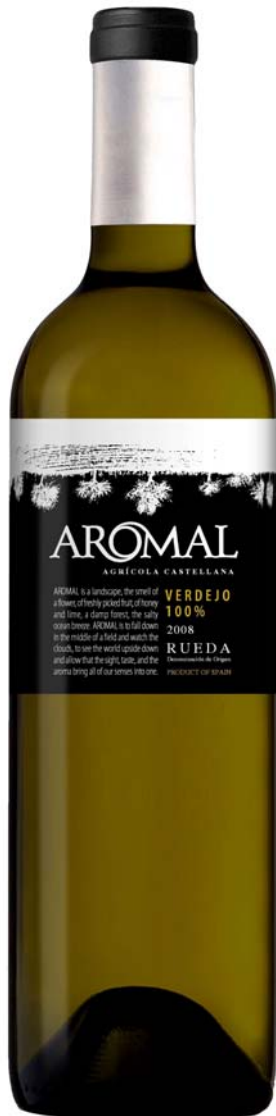


AROMAL

AROMAL VERDEJO

The name Aromal refers to the complex aromatic profile of this drinkable wine from the Rueda DO, northwest of Madrid. It's made from Verdejo, the classic Spanish white-wine grape. Open a bottle of Aromal and enjoy midsummer in central Spain, the wind in the grass, honeysuckle, lavender and the salt tang of the sea.



ORIGIN:
D.O. RUEDA



DO Rueda is located in Castilla y Leon, a large Central Spanish region northwest of Madrid. Rueda is famous throughout Europe for its zingy, fulsome, fruity white wines made from the Verdejo grape.

GRAPE VARIETY:
Verdejo 100%

The Verdejo grape has been planted for centuries in the Rueda DO, located the wide, inland plains of Castilla y Leon. Verdejo grapes produce crisp, zingy white wines that are more full bodied and fruit-forward than most Old-World whites.

ORGANOLEPTIC CHARACTERISTICS:

A burnished gold wine. Aromas of honey, pistachio nuts, grasses, herbs de provence, Meyer Lemon and fresh lime dominate on the nose. The wine is bracingly acidic with a pleasing citrus profile that ends in honeyed, nutty finish.

PAIRING:

Cheese plates, finger foods, cold cuts, veal chops, shellfish, white-fleshed fish and all fried fish.

TECHNICAL SPECIFICATIONS:

Alcohol: 12,5% Vol.
Volatile Acidity: 0,65 gr/l.
Total Acidity: 4,7 gr/l.
Residual Sugar: 4 gr/l.
Total SO₂: 180 mgr/l.

www.aromal-wines.com



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