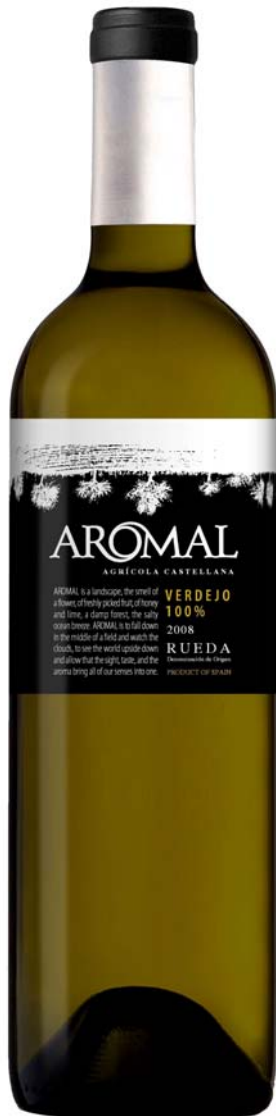


AROMAL

AROMAL VERDEJO

Aromal is a landscape, the smell of a flower, of freshly picked fruit, of honey and lime, a damp forest, the salty ocean breeze. Aromal is to fall down in the middle of a field and watch the clouds, to see the world upside down and allow that the sight, taste, and the aroma bring all of our senses into one.



ORIGIN:
D.O. RUEDA



D.O. Rueda was the first D.O that settled in Castilla y Leon, on the banks of the Duero, prior to Ribera del Duero, Cigales, and Toro. We have to thank the Riojan Francisco Hurtadao de Amézola, who saw the potential that the harsh valley climate had hidden in vineyards located up to 2600 ft above sea level on poor, rocky limestone soils. He began to experiment with the traditional variety, verdejo. Advised by the famous French enologist Emile Peynaud, he acclimatized the variety Sauvignon Blanc, extensively planted in Bordeaux and the valley of the Loira in Rueda and then followed with Verdejo.

GRAPE VARIETY:
100% Verdejo

ORGANOLEPTIC CHARACTERISTICS:

Fresh from the 2008 vintage this wine is reminiscent of Sauvignon Blanc, with passion fruit and mango hints, yet unique in and of itself with a wide aromatic landscape that changes as the wine warms from chilled. Aromas of pistachio and morning bakery jump out as it opens up. The mouth is fresh, with nice acidity, smooth, with good body and a white grapefruit finish.

PAIRING:

These refined tropical notes pair perfectly with vegetables, seafood, sashimi, and spicy dishes. Store at or below 68°F.

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.

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