

MARCO REAL

WINES & WINERIES



GRAPE VARIETIES

Verdejo 100%



AGEING AND VINIFICATION

After being harvested by hand in the early hours of the morning, the grapes arrive at the winery at their optimum moment of ripeness and acidity. A light skin maceration is made at 12°C for 24 hours in an inert atmosphere to obtain the maximum potential in aromas and palate. Gentle pressing is carried out in pneumatic presses. During the next 18 days, the wine is fermented in stainless steel tanks between 16 and 18°C to move into new tanks where they will remain in contact with the fine lees for the next two months.



TASTING NOTES

Wine made with selected Verdejo grapes. Pale yellow in colour with greenish hues, clean and with great intensity, with ripe fruit and herbaceous aromas. Very elegant on the palate and with a long, pleasant finish.



SERVING TEMPERATURE

Between 8 and 10°C.



Bodegas Marco Real

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