

MOCEN Fermentado en Barrica



Winemaking

The fermentation of this must begins in new barrels of French and American oak. The fermentation controls are daily. The lees are periodically stirred, which gives the wine its oiliness in the mouth. The wine remains in the new cask with its lees for 5 months.

Type of Wine

White aged wine Rueda D.O

Alc. by Vol. 13 °

Grape Variety

Verdejo

Formats

750 ml bottles. Per box of 6 bottles.

Code

8422752000060

Characteristics

Lemon yellow colour, with a greenish backdrop. On the nose it has aromas of the verdejo variety with roast new wood. Honey, almonds, anis characteristics of the variety verdejo, elegant, with personality. It has reminiscences of tropical fruits. In the mouth, it is especially oily; it has structure, body and has a big finish, reminiscent of the grape with which it is made.