



DIEGO RIVERA

VERDEJO



DENOMINACIÓN DE ORIGEN

TASTING NOTES

VISUAL

Robe, is clean, bright, crystal and treasure a straw yellow color with greenish hue rhythmic.

SCENT

The nose has a high intensity, passion fruit, pineapple, golden apple, pear water, fruit bones like peach, apricot, plum white. Floral aromas of orange blossom, fennel and freshly cut hay, a typical characteristic of the Verdejo grape, chamomile and anise.

TASTE

It is powerful in the mouth with fruit weight, structured, reminiscent of white fruits like plum, apple, pineapple, fennel is crisp and delicate acidity.

PAIRING

Cooked shellfish, prawns, crayfish and iron police, grilled fish and sauce, black rice and vegetables.

Serving temperature 6 - 8°C

TECHNICAL INFORMATION

TYPE	O.D.	VARIETY
White young.	Wheel	100% Verdejo

PERFORMANCE OF VINEYARD

4.500 Kg./ha.

PROCESSING

Before dawn and dew embrace our grapes, the fruit in boxes of 12 Kilos is collected, we select two tables, one in the vineyard, being methodical and selecting only the grape, we take a suitable degree and structure, and the second sorting tables before being destemmed in the cellar.

The vineyards that produce fruit wine DIEGO RIVERA our 100% Verdejo, with ages ranging from 25 to 45 years, with a regulated 4,500 kilos per hectare production, using indigenous yeasts in our area. The vineyards are on south facing slopes, the main framework are the sunsets.

Once in the winery, spoil the beans and we pressed only 5,000 kilos in 5000 Kilos, getting run juice of the first pressing for our best wine DIEGO RIVERA, which with this method, with temperature controls and deposits 15,000 kilos, get a wine with intense aromas of fruit, floral characteristic of the Verdejo grape best in our area.

PRESENTATION

Case of 12 Bottles.

CONTACT

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DIEGO
RIVERA



This wine is characterized by its power and intensity on the nose, which in turn floods the mouth with fruity and floral punch, inviting tasting.
Ideal serving temperature: between 6 and 8 °C.

ELABORADO CON UVA VERDEJO 100%.
VENDIMIA NOCTURNA.

Este vino se caracteriza por su potencia e intensidad en nariz, que a su vez, inunda la boca con contundencia frutal y floral, invitando a su degustación.
Temperatura idónea de servicio: entre 6° y 8°C.

RUEDA
DENOMINACIÓN DE ORIGEN

DIEGO RIVERA

HARVEST
GRAPE 100% VERDEJO



DENOMINACIÓN DE ORIGEN WINE DATASHEET

Lote N°: L1-DVR
ESTATE BOTTLED

Producto de España
Product of Spain
Contiene sulfitos
Contains sulfites

13% by Volume 750ml

Pruced and bottled for Bodegas Servilio-Arranz, S.L. C.P.: 47315
By Sdad. Coop. Valdechimoza La Seca-Valladolid-Spain
R.E. 8590/VA - www.diego-rivera.es

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GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.