

VIS-a-VIS

Verdejo
100%



SPARKLING
Partially fermented must

MAIN INFORMATION

Our own vineyards planted in the village of Nava del Rey, are cultivated according to criteria that avoid the use of fertilizers or chemical treatments, respecting the nature of the grape.

Gravelly **soils**. **Height:** 750 meters.

Variety: Verdejo 100%.

Mechanized night harvest after a specific maturation, to preserve the night temperature in the grape.

Fermentation in an autoclave tank with yeasts selected by us; paralyzes at **5.5 degrees** of alcohol (a key point and it is difficult to achieve by natural means, as we do).

Bottled in an isobaric bottling machine to avoid losing the CO2 pressure from fermentation.

Specific screw cap for sparkling wines.

Production: 26,500 bottles.

TASTING NOTES

Eye: beautiful green tones with steely hues and a fine pearly presence...it looks fabulous!

Nose: flowery aromas typical of the Verdejo variety waft over a fresh background with hints of spearmint, an appetizing provocation.

Mouth: it's fresh, incredibly expressive and a reminder of those lovely aromas with a fine and elegant carbonic sparkle. Deliciously moreish.

Service temperature: 4°, don't let it heat up!

Harmony with food: Vis a Vis has been made to bring happiness not to drown your sorrows. It has **spark**, **happiness** and **freshness**. This drink is for those who are tired of being told what to do and what to drink.

OTHER INFORMATION

Allergens: contains sulphites.



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