

VIS-a  
VIS

100% VERDEJO  
FRIZZ



Vis a Vis is a product elaborated from 100% Verdejo grapes, the grapes are selected depending on a specific ripening on the vines to obtain reduced sugar levels (alcoholic degree) and a balanced acidity.

The entire fermentation process takes place in autoclave tanks (pressurized tanks which do not allow any loss of CO<sub>2</sub> during the fermentation) with yeasts that we have specially selected.

Fermentation is stopped when 5.5 degrees alcohol is reached and during the slowing down of the process a final alcoholic degree of 6 ° is obtained.

This is the key to Vis a Vis and is a difficult method to carry out naturally as we do with Vis a Vis.

The bottling takes place using a pressurized bottler so as not to lose the CO<sub>2</sub> which we have taken such care to maintain throughout the process.

### Tasting Sheet

- It has beautiful green tones with steely hues and a fine pearly presence...it looks fabulous.
- On the nose, flowery aromas typical of the Verdejo variety waft over a fresh background with hints of spearmint, an appetizing provocation.
- At last time to taste! It's fresh, incredibly expressive and a reminder of those lovely aromas with a fine and elegant carbonic sparkle. Deliciously moreish.

Optimal serving temperature 4° C. - Don't let it heat up!



**BODEGAS EL INICIO**

INVESTIGACIÓN & ENOTURISMO