

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 CO2 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 CO2 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.
- Time to taste: It's fresh, incredibly expressive and a reminder of those lovely aromas with a fine and elegant carbonic sparkle. Deliciously moreish.

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



BODEGAS EL INICIO
INVESTIGACIÓN & ENOTURISMO