



ÁLVAREZ Y DíEZ
B O D E G A S

Mantel Blanco

Fermented Barrel

D.O: Rueda Variety: 100% Verdejo

Own Vineyards

This wine has been made with grapes from our oldest vineyard, planted in 1934 at an altitude of 770 meters. Its conduction it's a traditional low vine plantation, so harvest is manual and the average yield never exceeds 25 hls per hectare.

Wine Making

The fermentation of this wine is done in french oak vessels in our La Inquisición winery. Its aging in barrels lasts 9 months, followed by a further 18 months, in tank and bottle until its launch on the market.

Tasting Notes



In sight

Intense yellow color, oily. Very attractive.



To the nose

Intense aroma, with good wood-fruit balance. Spicy background and ripe fruit with balsamic notes.



To the mouth

Powerful and expressive, fruity and balanced, mature, with good volume and acidity. Complex and tasty. Long spicy finish.



Gastronomy

Ideal with game salads, poultry, fatty fish, stewed seafood, fish casseroles and fisherman rice. Strong cheeses, aged cheeses.



Alcohol content: 13,5% vol.

Ph: 3,45

Residual sugar: 1,5gr/L.

Total acidity: 5,90

Consumption period: 5 years

Consumption temperature: 12-14°