



## KAME BLANCO

### TASTING NOTES

#### Visual phase

Bright straw yellow color with greenish reflections.

#### Olfactory phase

Elegant, fresh, complex and wonderfully intense bouquet. It shows a marked fruity aroma, covering the range of white fruit (pear, peach), citrus and ripe pineapple. Aromas of fennel and a balsamic background are also perceived.

#### Gustatory phase

On the palate notes of fresh fruit appear again. Creamy, sweet and elegant with a soft touch of bitter finish, characteristic of the varietal. It has a great structure, which favors its persistence.

### TECHNICAL INFORMATION

**D.O.:** Vino de la Tierra de Castilla

**TYPE OF WINE:** Young white

**VARIETY:** 100% Verdejo

**YIELD:** 50 HI/Ha

**WINEMAKING:** Cold maceration for a few hours before pressing. The alcoholic fermentation is carried out at low temperature in stainless steel tanks, the wine remains on its lees until clarification. After filtration, bottled in the early months of the year.

**AGEING:** None

**STORAGE:** 2 years

**GASTRONOMY:** Fish dishes, seafood, pasta, rice and white meat. It combines with smoked food, soft cheeses and Serrano ham.

**SERVING TEMPERATURE:** 6-8 °C

### ANALYSIS

**ALCOHOL CONTENT:**  
13,5 %vol

**TOTAL ACIDITY:**  
5,6 g/l tartaric acid

**VOLATILE ACIDITY:**  
0,25 g/l acetic acid

**RESIDUAL SUGAR:**  
<2 g/l