

B O D E G A S
ABABOL



ABABOL, Verdejo on lees **An authentic Verdejo.**

Variety

100 % Verdejo.

Vineyard

Produced from a 24 year old vine on the high grounds of La Seca. Loam soil, rich with pebbles, which yields 6,000kg/hectare.

Production

Following a short maceration of less than 12 hours, it is passed through a pneumatic press. Spontaneous, cold and slow fermentation between 12 and 15°C and subsequent ageing in a deposit on lees for 8 months, with weekly batonnage.

Tasting

An attractive and delicate wine, with a complex nose, - mineral, fruity and floral at the same time-, and long on the palette. A wine with a surprising evolution in the bottle, gaining in both intensity and elegance.

Bodegas Ababol
Sacristán Mena Viticultores S.C.
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