

Bodegas Verum

Ulterior Naranja 2024



ORANGE
STILL WINE



SPAIN



ORGANIC

TASTING NOTE

Lifted apricot and orange skin aromas, white flowers and prunes and herbal notes. Fresh and mineral touch at the mouth with a light touch of tannins.

VINEYARD

Poor, calcareous soil, with cover crop, trained in trellis, limited drop irrigation .

VITICULTURE

Limestone, rocky soil, shallow 30 to 40 cm above a chalky, compressed stone stratum of 3m depth. Trellised trained with spur pruning.

FOOD MATCHING

Salads, smoked fish and nuts. Cheese and pasta with with sauce. Rice, white meat and fish, specially cod, tuna and salmon

SIZE	75cl
VINTAGE	2024
ABV	12%
GRAPE VARIETIES	Albillo (83%), Moravia Agria (17%)
CLOSURE	Diam
SKU CODE	K3056124
EXPRESSION	White, Aromatic and Dry
COUNTRY	Spain
ALLERGENS	Sulphur
CLOSURE	Diam
PH	3.69
TOTAL ACIDITY	4.62g/l Tartaric
RESIDUAL SUGAR	2.18g/l
SKU	K3056124