

Bodegas Verum

Ulterior Naranja Orange Organic 2023



WHITE
STILL WINE



SPAIN



LA MANCHA



ORGANIC



SUITABLE
FOR VEGANS

TASTING NOTE

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

VITICULTURE

ORGANIC. Limestone, rocky soil, shallow 30 to 40 cm above a chalky compressed stones stratum, 3m depth. Density of plantation: 2,777, trained in trellis. Spur pruning. Double cordon 24 buds.

VINIFICATION

Fermented in 10,000L clay tinajas, where juice stays on skins throughout and left on skins for a total of 2 months. Once skins have been removed, the wine remains in tinajas for a further 6 months to allow micro-oxygenation to soften tannin and preserve the mineral core of the wine.

FOOD MATCHING

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

SIZE	75cl
VINTAGE	2023
ABV	12%
GRAPE VARIETIES	Albillo (83%), Moravia Agria (17%)
CLOSURE	Diam
SKU CODE	K3056123
EXPRESSION	Orange/Natural Wine
COUNTRY	Spain
REGION	La Mancha
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
SKU	K3056123