

# Anarian 2010

D.O. Rueda  
Grapes: 100% Verdejo

Grapes were harvested by hand during the last week of September with a strict selection of the best grapes. Afterward fermentation, it aged in stainless steel vats with its lees for several weeks.

This wine would be wonderful as an aperitif as well as pairing beautifully with seafood, especially shellfish; fresh goat cheeses, and salads.

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