

# Tramoya 2010

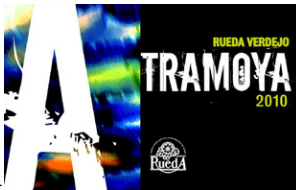
D.O. Rueda  
Grapes: 100% Verdejo

After harvest a portion of the grapes were macerated with dry ice to extract more aromas from the grape skins prior to fermentation. The wine aged 3 months on its lees for increased mouthfeel, richness and complexity.

This wine will pair well with rich fish such as salmon, or halibut; poached chicken, pates and cheeses.

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