

deseu

Brand: **Deseu**

D.O.: **Ribeiro**

Type of wine: **White**

Variety: **Treixadura 100%**

Alcohol content (% vol.): **12.5**

Total acidity (g / L Tartaric): **5.5**

Our philosophy is to work and take care of our 8 ha of own vineyard, since this is the most important factor to produce quality wines.

Ribeiro soils are characterised by granitic materials, with loamy-sandy textures and to a lesser extent sandy-French. Characteristic of Ribeiro is the schist, decomposed granite, very abundant in the area.

The aim is to give priority to quality, achieving a low production wine that will surely please the most exclusive consumers. Ribeiro has been an area of intense vineyard cultivation since ancient times.

COLOUR

Clean and bright, with greenish yellow tones.

NOSE

Clean aroma and good intensity, with predominant floral notes but outstanding fruit notes such as jam, honey and ripe white fruit.

PALATE

It stands out for its harmony, all the aromatic complexity of the nose reappears together with a wide, persistent mouthfeel and a very refreshing acidity in the aftertaste.

FOOD PAIRING

Ideal with appetizers, smoked food, seafood, fish and vegetarian cuisine.

Serving temperature: 8 – 10 °C.



“Our distinguished and aromatic Treixadura is without doubt the white queen of Ribeiro”

LOGISTICS

Box contains: 6 bottles

EAN code Bottles: 8437017813071

EAN code Box: 18437017813078

Box Measures: 29.8 x 25.5 x 18.5 cm

EURO PALLET

Total number of bottles: 528

Total number of boxes: 88

Pallet Measures: 1.20 x 0.80 x 1.55 m

Pallet Weight: 745 Kg

CONTACTO

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