

B O D E G A S
ABABOL



GRAN ABABOL, Verdejo fermented in barrels Verdejo with a difference

Variety
100% Verdejo.

Vineyard
Produced from a 26 year old vine cultivated in white sandy soil, with a yield of 4,000kg/ha.

Production
Following a short process of maceration (less than 12 hours), it is passed through the pneumatic press. Spontaneous, cold and slow fermentation at between 14 and 15°C and subsequent ageing for a long period of 20 months in French oak barrels, 40% new, with batonnage for 8 months.

Tasting
An intense golden-yellow colour and visually very attractive; a complete and complex wine with a long finish. Its aromatic evolution never fails to surprise; mature fruit to start with, spices and hints of wood and after 10 to 15 minutes the flowers and white fruit (pear), with hints of mandarin peel, take over. A wine which also has great evolution in the bottle.

Bodegas Ababol
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