

# LA JOTA DE TŌ YOUNG VERDEJO ON IT LEES

- 🍷 **Production:** 3116 bottles
- 🍷 **Vol/Alc:** 13,5 %
- 🍷 **Varietal:** 100% Verdejo Toro Appellation.
- 🍷 **Serving temperature:** Serve between 6° and 10° C.
- 🍷 **Tasting note:** Straw yellow color, with greenish sparkles, clean and bright. Intense nose, scented, clean, varietal, with notes of sunny verdejo, hints of tropical fruits, stone fruits, fennel and citrus. In the mouth it is a creamy and refreshing, with a pleasant fruity touch, offering hints of exotic fruits, herbaceous and long finish.
- 🍷 **Harvesting:** Integral and environmentally friendly agriculture. Vineyards with sandy soils with clay and gravel, with good drainage, productions of less than 4500 kg per Hectare. Vines are between 10 to 15 years old. Manual harvest in boxes of 20 kg.
- 🍷 **Elaboration:** Traditional. Selected, gently pressed grapes, macerated for a few hours at low temperature, static filtering of the must to remove solid parts, cold fermentation and in stainless steel tanks, remaining on its lees for 3 months, receiving batonnage, light filtering and clarification with plant protein free of allergens.
- 🍷 **Gastronomy:** Suggested for appetizers, paring with fish, seafood, rice, pasta, vegetables and salads, white meats, cured ham, as well as smoked and soft cheeses.
- 🍷 **Presentation:** Burgundy bottle, where it ages before release to the market, in horizontal boxes of 6 units. Label that celebrates Spanish folklore and its traditional dance, La Jota.
- 🍷 **From la JOTA de Tōro:** A traditional old dancing from the city of Toro, performed at parties, celebrations, Castilian weddings and special occasions.
- 🍷 **About WINE MIXOLOGY:** Label that includes the recipe for a wine-based cocktail, suggesting different ways to enjoy wine.
- 🍷 **Dance, Live, Drink... JOTA de Tōro**



la JOTA de Tō

FRICATIVA VELAR JORDA  
DEL MOZÁRABE \*JÁWTA, SALTÍ

## INGREDIENTS

10 CL JOTA VERDEJO  
2 CL LIME  
2 TABLESPOONS WHITE SUGAR  
5 OR 6 WHITE GRAPES

## HOW TO MAKE

Direct in a low glass, add the grapes, sugar and juice of 1/2 lime, mash, add **JOTA VERDEJO**, stir, fill with crushed ice. Garnish with grapes and lime.  
*Serve with straw.*

WINE  
MIXOLOGY  
Mile your Cocktail  
VERDEJO  
WHITE



BODEGAS  
DÍEZ GÓMEZ

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