



## **CASTILLO DE LA VEREDA AIREN**

**CATEGORY:** Dry White Wine.

**ALCOHOLIC GRADE:** 12%

**SUGAR:** < 4 GR/L.

**ORIGIN:** Wine from Spain

**SOIL:** Calcareous Clay

**CLIMATE:** Climate

continental with Mediterranean influence,  
mild temperatures all year round, warm  
by day and cool at night, very sunny, with a  
rainfall of 500 mm. year.

**VARIETAL:** Airen

**VINIFICATION:** The harvest is done mechanics by varieties, which are put on the various  
deposits with shirts for temperature control, where the grapes fermented 18 °C. Once  
finished to improve process and finished their development(filtered by paper filter 0,65  
micres,estabilization by cold - 4°C), these wines passed to bottled.

**WINEMAKER NOTES:** Colour yellow pale

Light wine and fine aromas of fruit

. Mouth shows dense, meaty,  
and very fresh

**SERVING SUGESTIONS:** Excellent tally with fish  
, pasta. To be served at 8-10°C

Address: [C/ Atajate N° 23, Pol. Ind. La Estrella, 29006, Malaga, Spain.](#)

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## CASTILLO DE LA VEREDA CHARDONNAY

**CATEGORY:** Dry White Wine.

**ALCOHOLIC GRADE:** 12%

**SUGAR:** < 4 GR/L.

**ORIGIN:** Wine from Spain

**SOIL:** Calcareous Clay

**CLIMATE:** Climate

continental with Mediterranean influence,  
mild temperatures all year round, warm  
by day and cool at night, very sunny, with a  
rainfall of 500 mm. year.

**VARIETAL:** Chardonnay.

**VINIFICATION:** The harvest is done mechanics by varieties, which are put on the various deposits with shirts for temperature control, where the grapes fermented 18 °C. Once finished to improve process and finished their development(filtered by paper filter 0,65 micres,estabilization by cold - 4°C), these wines passed to bottled.

**WINEMAKER NOTES:** Colour yellow gold .

wine intense markings and intense aromas of tropical fruit. Mouth shows dense, meaty, with body and with long, persistence

**SERVING SUGESTIONS:** Excellent tally with fish , white meat,shellfish. To be served at 8-10°C

## CASTILLO DE LA VEREDA SAUVIGNON BLANC

**CATEGORY:** Dry White Wine.

**ALCOHOLIC GRADE:** 12%

**SUGAR:** < 4 GR/L.

**ORIGIN:** Wine from Spain

**SOIL:** Calcareous Clay

**CLIMATE:** Climate

continental with Mediterranean influence,  
mild temperatures all year round, warm  
by day and cool at night, very sunny, with a  
rainfall of 500 mm. year.

**VARIETAL:** Sauvignon Blanc

**VINIFICATION:** The harvest is done mechanics by varieties, which are put on the various deposits with shirts for temperature control, where the grapes fermented 18 °C. Once finished to improve process and finished their development(filtered by paper filter 0,65 micres,estabilization by cold - 4°C), these wines passed to bottled.

**WINEMAKER NOTES:** Colour yellow pale

wine intense markings and intense aromas of tropical fruit. Mouth shows dense, meaty, with body and with long, persistence

**SERVING SUGESTIONS:** Excellent tally with fish , appetizer. To be served at 8-10°C

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