



Packaging: glass bottle
Quantity per box: 6
Volume: 750 ml
Vintage: 2024
Alcohol: 13 %
Serving Temperature: 8-10 °C

Diorama Verdejo

Spain

Vintage: 2024

Appellation: DO Verdejo

Type: White wine

Grapes: 100 % verdejo

Producer: Bodegas Pinord S.A., www.pinord.com



About the Producer: The history of Bodegas Pinord can be traced back to 150 yrs ago, when the Tetas family began making white and red wines on their estate in Sant Cugat Sesgarrigues. In 1942, Josep Maria Tetas set up the current winery in Vilafranca del Penedès, close to the original estate.

Today the vineyard has been reconverted to organic farming, providing the winery with high quality grapes. Josep Maria Tetas, observed how some of his wines spontaneously gave off small quantities of bubbles just like French pétillant or Italian frizzante wines. He began to investigate how to ferment his grapes in order to keep this effervescence in his wines. Reynal, the first pearl wine ever made in Spain was the result of his research.

Success was immediate and was far and beyond expectations: very soon, Pinord started to export their wines around the world and the winery grew rapidly. They made up a very wide-ranging portfolio of wines, gaining the winery accolades and international fame during the Fifties and Sixties. It was at this time that Pinord became one of the reference points of winemaking in Penedès.

Color: Pale straw yellow with green reflections

Aroma: Citrus fruits, tropical notes, herbs, and a subtle minerality

Taste: Fresh and lively with pronounced acidity. Flavors of lime, lemon, and tropical fruits like pineapple and passion fruit. Herbal undertones and a light mineral finish. Light to medium body, well-balanced and refreshing.

Residual Sugar: 4 g/l

Acid: 3,5 g/l

Alcohol: 13 %

Goes Well With: 🍷 🍷 🍷 🍷 🍷 🍷