

# PARAMUS

**Region:** DO Rueda  
**Blend:** Verdejo (85%) & Viura (15%)

Paramus showcases the Verdejo grape, one of Spain's most exciting up and coming white grapes. With zesty citrus aromas alongside herbaceous and tropical fruit flavors, Paramus is excellent on its own or with a wide variety of seafood and cheeses.

Paramus is crafted at Bodegas Soterrano, a modern winery under the guidance of veteran winemaker Adolfo Heredia. Using estate of the

art technology, the grapes are de-stemmed, lightly crushed and cold-soaked for 5-8h. Only the free-run juice is fermented in stainless steel tanks at 59°F for a minimum of 2 weeks to preserve the freshness and flavors. The wine is aged on its lees for 2 months in the tanks to add complexity and balance. This meticulous process results in a clean, crisp and fresh tasting Paramus.



## THE REGION

Rueda is one of the few wine regions in Europe specialized in white wine production and in the protection and development of its indigenous grape variety: Verdejo.

Rueda is on a high plateau, rising over 2,000 ft, where summer swings in temperature from day to night can be a 40°F difference. This is crucial for slowing the ripening process and helping the grapes retain their natural acidity and develop flavor complexity.

## TASTING NOTES

**Color:** Clean, very bright straw yellow with steely green tones.

**Aroma:** Complex and intense on the nose, floral notes and subtle hints of lavender and fennel are layered with green apples, white peaches, and citrus aromas.

**Palate:** This is a fresh, medium-body wine with a zesty acidity with a long finish. Will pair well with creamy and soft cheeses, seafood and spicy dishes.

## TECHNICAL DATA

Alcohol: 12.65%

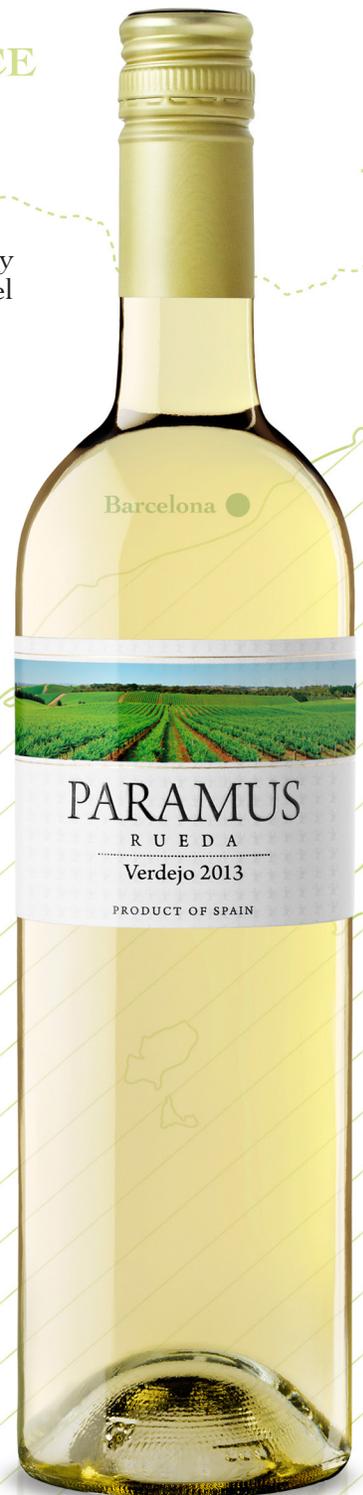
pH: 3.19

Total acidity: 0.44 g/100ml

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SPAIN



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For over 150 years, the Ferrer family has been making wine in their native Spain & bringing their knowledge on their worldwide adventures, including travelling through 1920s Europe in a bottle car, turning heads and spreading the word of good wine.