

COQUEREL

2017
VERDELHO

CALISTOGA, NAPA VALLEY

Our 2017 Verdelho has a nose of pineapple, a hint of kumquat and some mineral notes. The palate delivers crisp acidity, followed by more volume and a long citrus finish. This beautiful and unique wine works perfectly as an aperitif or first-course wine and pairs well with oysters, ceviche and sushi.

173 cases produced.

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