



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Lýsa Verdelho

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<b>Price</b>	£25.49
<b>Code</b>	LYSA001

Lýsa: Old Norse for "to bring in the light; to proclaim". A refreshing, aromatic wine made using the Verdelho grape. Really quite wonderful with a lovely citrusy lemon flavour and a hint of saltiness and minerality.

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**Tasting Notes:**

"Really complete nose already. An utter charmer with broad fruit and enough acidity to add zest. Confident and long. Exciting".

Jancis Robinson

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Specification	
<b>Vinification</b>	Natural fermentation with no addition of yeast or nutrients. Unoaked and 3 months lees contact.
<b>ABV</b>	13.2%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	South Africa
<b>Region</b>	Western Cape
<b>Area</b>	Stellenbosch
<b>Type</b>	White Wine
<b>Grapes</b>	Verdelho
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2021
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Lýsa
<b>Producer Overview</b>	After numerous vintages in France, Italy and California, winemaker Guillaume Nell decided to start his own project Lysa Wines in Stellenbosch, South Africa.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Lime Chicken, Chicken in Almond Sauce (pollo en pepitoria), Carnitas, Fish Tacos, Sole, Pork Loin, Seitan, and Tofu Cheese Sheep's Milk Cheeses: Manchego, Queso Zamorano, Pecorino, Feta, Ossau-Iraty, Halloumi, Petit Basque, and Ricotta
<b>Press Comments</b>	"Really complete nose already. An utter charmer with broad fruit and enough acidity to add zest. Confident and long. Exciting". Jancis Robinson