



APPELLATION OF ORIGIN (D.O.)

Almansa

SUB-ZONA

Surroundings vineyards of “Estación y la Boquera”

GRAPE VARIETY

Verdejo (100%). Organic Grapes.

COLOR

Clean and brilliant with a good tear. It has a “new yellow color” with greenish reflections.

BOUQUET

It has medium-high intensity. We can find tropical reminiscences however it is a little bit more citric than conventional wine. An anisette background is also notable.

TASTE

In the mouth entry it is sweet, fresh and well balanced with a medium persistence. It is easy to drink and it has a strong fruity character. The bitter end is typical of the variety Verdejo.

MATCHING

It is recommended to pair with rice, seafood and light cheese.

TEMPERATURE AND OPTIMAL CONDITIONS

We recommend drinking this wine within 2 years after its production. Its ideal serving temperature is 8°C.

VINEYARDS

The vineyards are strictly selected by our technicians in order to achieve the best grapes. We control all the processes to get low yield and healthy vines. We have got more 2000 hectares of vineyards to make the best selection every year.

PRODUCTION

We obtain the grapes from a mechanical harvest carried out during the night in order to avoid the high temperatures and the light, so we can protect the grape must from oxidation. The fermentation temperature is around 13°C. That low temperature produces a bigger quantity of aromas.

After the fermentation the wine was kept with the lees (on its lees) for three months making a “bâttonage” every week to get a more structured and silky wine which makes it more persistent in the mouth.