

EL ABUELO

de Piqueras

VERDEJO – SAUVIGNON BLANC

“Unoaked wine made from sustainably & organically grown grapes from our select plots located at the heart of the Almansa region at an altitude of over 750m”

GRAPE VARIETY	65% Verdejo	35% Sauvignon Blanc
D.O.P.	ALMANSA	
CURRENT VINTAGE	2019	
VINEYARD:	15-20-year-old trellised vines 750-850 metres altitude organic farming methods nutrient-poor and limestone-rich soil scarce rainfall	
AGEING	3 months on fine lees with regular bâtonnage	

VINIFICATION:

Verdejo and Sauvignon Blanc grapes sourced from our coolest high-altitude vines are carefully selected and harvested at night during the first two weeks of September and then fermented at low temperature for around 2 weeks. Aged for a further 3-4 months on fine lees with regular manual bâtonnage.

TASTING NOTES:

Fresh and crisp medium-bodied white wine with intense citrus, lime and tropical notes and a persistent finish. Food-friendly wine to enjoy with dishes such as grilled salmon, seared scallops, chicken, rice dishes, a fresh summer salad or simply on its own.

Best served at 6-8 °C



PIQUERAS

BODEGAS Y VIÑEDOS