



GRAPE VARIETY:	100 % Verdejo
D.O.P.:	ALMANSA
VINTAGE:	2019
VINEYARD:	Single plot, 940-960 metres altitude, organic farming methods, nutrient-poor and limestone-rich soil, scarce rainfall
HARVEST:	Verdejo grapes sourced from our coolest high-altitude vines are carefully selected and harvested at night in mid-September selecting the best small bunches of grapes with optimal maturity.
VINIFICATION:	Verdejo grapes harvested at optimum ripeness are fermented with the wild native yeasts of the grapes in select French Allier 300 litre fine grain lightly toasted oak barrels for 2 months. The wine is then aged for a further 4 months in small stainless-steel tanks in constant contact with the fine lees and regular bâtonnage prior to being racked, softly filtered and bottled.
AGEING:	6 months
TYPE OF CASK:	French Allier fine grain lightly toasted 300L oak barrels
AWARDS:	GOLD - Millesime Bio 2019 (2019 vintage) SILVER – SINGAPORE AWARDS 2018 (2018 vintage) COMMENDED – IWC 2019 (2018 vintage) COMMENDED – DECANTER 2019 (2018 vintage) BRONZE – DECANTER 2018 (2017 vintage) COMMENDED – IWC 2018 (2017 vintage)



TASTING NOTES:

Bright and golden yellow to the eye, this wine has an intense complex nose of ripe exotic fruit, minerals and a touch of wood. Unctuous and elegant on the palate with great natural acidity, balance and a persistent finish.

FOOD PAIRING:

Enjoy this incredible value-for-money white wine with appetizers, richly-flavoured fish and seafood dishes, white meats and rice dishes.

Best served at 6-8 °C