

ALMENDROS

white

This native of the cellar, Almendros White, is a modern white wine with the maximum aromatic and varietal expression from the Spanish Verdejo variety, and blended with Sauvignon Blanc. The wine is a combination of fruity explosion and floral elegance. This is an incredibly fruity, personality filled and complex wine.

TASTING NOTES This excellent single-vineyard, oak-fermented Sauvignon Blanc and Verdejo blend bring lively peach and yellow plum fruit to the nose. This depth and freshness continues on the palate with the liveliness of the Sauvignon really coming through giving a fresh cut-grass cleanliness and delineation. It has great acidity and a very persistent finish.

GRAPES 30% Sauvignon Blanc, 70% Verdejo.

VINEYARDS Limy, stony, poor in organic, containing many calcaire stones.

VINIFICATION PROCESS Grapes are harvested during the last weeks of August and the first weeks of September. The grapes are macerated and fermented at low temperature (16°C) in new French oak barrels from the Allier forest, remaining with its fine lees and yeasts until February.

CORK TYPE Natural cork.

AGING 5 months in new French oak casks.

ALCOHOL CONTENT 12,50% VOL.

QUANTITY 5.000 Bottles

RECOMMENDATION The temperature at which the wine is served will also determine whether it is perceived as having more or less substance???. It is therefore recommended to serve it at 6 to 8° C if accompanying dishes with less intense flavours and between 10 and 12°C if to be enjoyed with bigger or and more flavoured dishes. The consistency of oak tannins, the freshness and liveliness conferred by the acidity and the special glycerine texture and iodized character make this wine ideal to serve with: Duck with pears, Beef loin, Stewed beef jaws, Mature and hard cheeses.

Main flavors



Citric



Banana



Jasmine



Honey

Last Awards

GUÍAPEÑÍN

2012 Vintage: 93 rating

