

BLANCO 8P 2019



HISTORY

WHITE WINE MADE FROM 100% VERDEJO THE VINEYARD COMES FROM THE "NAVALENGUA" PLOT OF "FINCA EL PUJÍO", THIS TERROIR IS LOCATED AT AN ALTITUDE OF 320 M. AT THIS HEIGHT, THE EXTREME CLIMATE SHAPES THE FRESH AROMAS. THE THERMAL AMPLITUDE BETWEEN DAY AND NIGHT DURING THE MATURATION PERIOD, ALLOWS SLOW MATURITY AND PERFECT AROMATIC PRESERVATION.

THEIR REDDISH SOILS WITH A HIGH PRESENCE OF CLAY HELPS THE GRAPES TO SHAPE THEIR CONCENTRATION AND TYPICITY.

WINE MAKING & AGEING

THE BEST BUNCHES OF THE VINEYARD ARE CHOSEN ON SITE, THEN THE BEST GRAPES ARE SELECTED ON THE SELECTION TABLE AT THE WINERY. ALL OF OUR WHITE VERDEJO GRAPES ARE HARVESTED AT NIGHT TO MAINTAIN THE AROMAS OF THE VARIETY.

THE VINIFICATION IS CARRIED OUT RESPECTING THE COMPLEXITY AND AROMATIC TYPICITY OF THIS VARIETY AS MUCH AS POSSIBLE, MAKING A PRE-FERMENTATION MACERATION FOR 24 HOURS TO EXTRACT AROMAS AND THEN THE ALCOHOLIC FERMENTATION IS CARRIED OUT AT A CONTROLLED TEMPERATURE. BEFORE BOTTLING, THE WINE GOES THROUGH A COLD STABILIZATION AND THEN A SOFT FILTRATION IS CARRIED OUT.

THAT WAY WE RESPECT THE WINE WITHOUT CARRYING OUT ANY INVASIVE TREATMENT.

TASTING NOTES & FOOD PAIRING

BRILLIANT YELLOW STRAW COLOR, WITH A GREENISH HINT. FRESH AROMATIC NUANCES OF TROPICAL AND CITRIC FRUITS, NOTES OF WHITE FLOWERS AND MEMORIES OF FRESHLY CUT GRASS. ON THE PALATE, IT IS FRESH AND ELEGANT, CONTROLLED ACIDITY WITH WIDE STRUCTURE THAT GIVES AN ELEGANCE AND UNIQUE COMPLEXITY.

IDEAL TO PAIR WITH SEAFOOD, FISH, PASTA AND RICE.