

Estates



El Pinar, Los Almendros, Los Guindos. Age of vineyards: 20 years. Clayey-calcareous soil. Altitude of vineyards: 700 meters.



Variety of grape

100% Verdejo. Hand-picked harvesting.



Winemaking

100% de-stemmed grapes. Fermentation under controlled temperature (14 - 16°C) in stainless steel tanks.













APPLE & PEAR

Colour

Straw-yellow, sunny colour.

Nose

Citrus, white flower notes, light hints of apples and pears and mineral notes coming through.

Taste

Fresh and lively wine. Flowers and citrus in mouth. Long and nice, showing its potential to age.

