

# GRAN MARIUS

VERDEJO BARRICA



**WINE TYPE** White

**GRAPE VARIETY** 100 % Verdejo

**D.O.** Almansa

We recommend serving at 6-8°C

## THE GREAT WINE for great occasions

### VINEYARD

Single estate, 940–960 metres above sea level, organic farming methods, nutrient-poor and limestone-rich soils, scarce rainfall.

### VINIFICATION

The harvest is carried out at the optimal ripeness point. Fermented with native yeasts for 2 months in selected 300-litre fine-grain, light-toast French Allier oak barrels, followed by 6 months of ageing in small stainless-steel tanks in continuous contact with the fine lees and periodic bâtonnage. After several rackings, the wine is gently filtered and bottled.

### HARVEST

Organic Verdejo grapes from our freshest high-altitude vines, carefully selected and hand-harvested at night in mid-September.

### AGEING

6  
MONTHS

### BARREL TYPE

Fine-grain, light-toast French Allier oak (300 L)

### AWARDS

**DOBLE ORO (90 pts.)** – Gilbert & Gaillard 2024 (vintage 2023)

**GOLD** – Mundus Vini 2024 (vintage 2023)

**90 pts.** – James Suckling (vintage 2023)

**GOLD (90 pts.)** – Gilbert & Gaillard 2022 (vintage 2021)

**ORO** – Millésime Bio 2022 (vintage 2021)

**ORO** – London Wine Fair 2022 (vintage 2021)

**ORO** – USA Wine Ratings 2022 (vintage 2021)

### TASTING NOTES

Bright golden hue, with a complex and intense nose featuring exotic fruit, mineral notes and a subtle touch of oak. Unctuous and elegant on the palate, with very good natural acidity and a balanced, lingering finish.

### PAIRING



- Appetisers
- Oily fish
- Seafood
- White meats
- Rice dishes

