

GRAN MARIUS

VERDEJO BARRICA



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



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

WINE TYPE White

GRAPE VARIETY 100 % Verdejo

D.O. Almansa

We recommend serving at **6-8°C**




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of doing things right

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