

# EL PICOTEO



**WINE TYPE** White

**GRAPE VARIETIES** 50% Verdejo

50% Sauvignon Blanc

**APPELLATION** D.O Almansa

Serving temperature 6-8°C

# THE KING OF BLANCOTEO

## The perfect remedy to share with friends

### VINEYARD

Single estate of 110 hectares, organically farmed, located at 700-800 meters above sea level. Poor, limestone-rich soils with low rainfall.

### VINIFICATION

Produced from Verdejo and Sauvignon Blanc grapes sourced from the highest and coolest plots of the estate. Grapes are carefully selected and harvested at night during the last two weeks of August. Fermentation takes place in stainless steel tanks at low temperature for over 30 days.

### AGEING

3-4  
MONTHS

### BARREL TYPE

Aged on fine lees in stainless steel tanks with regular bâtonnage.

### TASTING NOTES

A refreshing white wine with medium body and intense citrus, mineral and tropical notes. Long, persistent finish. Ideal as an appetizer or by-the-glass wine. Perfect pairing with grilled salmon, cooked scallops, chicken, rice dishes, or fresh summer salads.

### FOOD PAIRING



- Grilled salmon
- Cooked scallops
- Chicken
- Rice dishes
- Salads



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