

EL PICOTEO



WINE TYPE White

GRAPE VARIETIES 50% Verdejo
50% Sauvignon Blanc

APPELLATION D.O. Almansa
Serving temperature **6-8°C**

THE KING OF BLANCOTE

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

