

PIQUERAS

A DIFFERENT VERDEJO from exceptionally fresh vines



VINEYARD

Single organic vineyard located at 900 meters above sea level. Sandy soils with a high saline component, resulting from ancient marine influence, poor in nutrients and with low rainfall.

VINIFICATION

Verdejo grapes are carefully selected and harvested at night at optimal ripeness. Fermentation takes place in stainless steel tanks at controlled temperature using indigenous yeasts. The wine is aged for 2–3 months in fine-grain, light-toast French Allier oak barrels (300 L), followed by 2 months on fine lees in small stainless steel tanks with periodic bâtonnage to enhance mouthfeel and volume. After gentle filtration, the wine is bottled.

AGEING

2-3
MONTHS

BARREL TYPE

Fine-grained French Allier oak with light toasting
(300 litres)

TASTING NOTES

Bright golden color. Complex and intense nose with exotic fruit, mineral notes and a subtle hint of oak. Creamy and elegant on the palate, with excellent natural acidity. Balanced and persistent finish.

MARIDAJE



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

WINE TYPE White

GRAPE VARIETY 100% Verdejo

APPELLATION D.O. Almansa

Serving temperature **6-8°C**




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THE BOLD TRADITION
of doing things right

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