

PIQUERAS

WHITE *Label*



A FRESH WHITE WINE specially selected

VINEYARD

Single estate of 110 hectares, located at 700–800 meters above sea level. Organically farmed vineyards with poor limestone-rich soils and low rainfall.

VINIFICATION

Verdejo and Sauvignon Blanc grapes sourced from the estate's coolest plots. Carefully selected vineyards with night harvesting during the last two weeks of August. Low-temperature fermentation for over 30 days to preserve freshness and aromatic intensity.

AGING

4-6
MONTHS

BARREL TYPE

On the lees with periodic bâtonnage.

TASTING NOTES

Dry, fresh and fruity white wine with medium body. Intense notes of citrus, lime and tropical fruits. Long and persistent finish.

FOOD PAIRING



- Grilled salmon
- Scallops
- Rice dishes
- Fresh summer salads

WINE TYPE White

GRAPE VARIETIES 60% Verdejo
40% Sauvignon Blanc

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




PIQUERAS

THE BOLD TRADITION
of doing things right

BODEGASPIQUERAS.COM