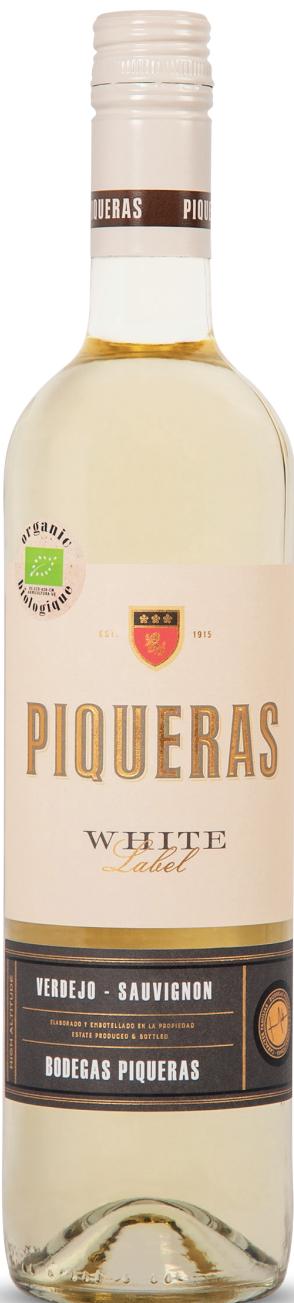


# PIQUERAS

WHITE *Label*



**WINE TYPE** White

**GRAPE VARIETIES** 60% Verdejo  
40% Sauvignon Blanc

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

## 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



 **PIQUERAS**

**THE BOLD TRADITION**  
of doing things right

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