

EL PICOTEO

EL PICOTEO TURNS ORANGE

An orange wine for those who want something different from the usual.

VINIFICATION

This wine is produced through the fermentation of white Airén and Macabeo must in contact with the skins. The grape bunches are selected and harvested at night to ensure the ideal temperature for fermentation.

TASTING NOTES

Golden straw-yellow color. High aromatic intensity, with notes of grapefruit and quince, and a noticeable floral background. Its fruit and texture envelop the palate, while its structure provides body and character in a smooth and balanced way. Long on the palate, with a slight bitterness that enhances its personality.

FOOD PAIRING



- Fish stews
- Brothy rice dishes
- White meats
- Stews
- Aged cheeses



TYPE WINE Orange

Serve between 12-14°C

