

EL PICOTEO

“A group of friends, great fruit-forward refreshing wines, happiness, fun and moments to enjoy and to share – the art of EL PICOTEO”

GRAPE VARIETY:	60% Sauvignon Blanc 40% Verdejo
D.O.:	ALMANSA
VINEYARD:	110 hectares, single estate 700-800 metres altitude organic farming methods, nutrient-poor and limestone-rich soil, scarce rainfall
AGEING:	2-3 months on fine lees with regular bâtonnage
VINIFICATION:	

Verdejo and Sauvignon Blanc grapes sourced from our coolest high-altitude vines are carefully selected and harvested at night during the last two weeks of August and then fermented at low temperature for over 30 days.

TASTING NOTES:

A fresh and crisp medium-bodied white wine with intense citrus, lime and tropical notes and a persistent finish. It is a food friendly wine to enjoy with dishes such as grilled salmon, seared scallops, chicken, rice dishes, a fresh summer salad or simply on its own.

Best served at 6-8 °C

