

GUÍAPEÑÍN

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Robert Parker
WINE ADVOCATE

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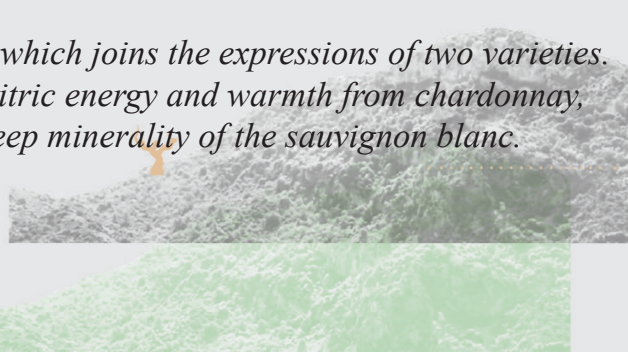


EXPRESSION BLANCO

Joy and purity in a wine recommended for the most vanguardist gastronomy.

UNIQUE elaboration. Elegant and modern wine made out of a hillside vineyard that enhances minerality and very intense aromas.

Wine which joins the expressions of two varieties. The citric energy and warmth from chardonnay, the deep minerality of the sauvignon blanc.



TECHNICAL SHEET

Vintage: 2019
Alcohol vol.: 13%
Coupage: Chardonnay and Sauvignon Blanc
Bottle size: 0.75L
Vineyard altitude: +650 m
Vineyard: La Mata
Soil: Pebbles
Vineyard age: 15 -40 años
Vine training: Double cordon - horizontal wire-
Winemaking: Fermented in oaks -6 months ageing

TASTING NOTES

Visual: phase
 Lemon yellow, clean and brilliant.

Olfative phase
 Intense aromas highlighting white fruits, citrics and tropical fruits.
 A bakery touch and mineral tones.

Gustatory phase:
 Sweet entry, fresh on palate and a greasy track.

FOOD PAIRING

White meat (Iberico pork), fish and poultry.

Our proposal: Grilled iberian pork
 n moustard sauce

Old hard cheese and any kind of grilled
 vegetables with powerful sauces

International food: Avant-gard cuisine dishes
 with Umami touches and disruptive mix of
 ingredients and flavours.