

Fresquito Vino de Tinaja



Description

Type: White Wine without ageing from Montilla-Moriles Appellation of Origin.

Variety and origin: 100% Pedro Ximénez, from the Superior Quality area of Montilla-Moriles Designation of Origin (Sierra de Montilla and Moriles Altos).

Production : Selection of "yema" (free running) musts from Superior Quality, fermentation in stainless steel tanks at controlled temperature (native yeasts *Saccharomyces Cerevisiae* and other subspecies).

Ageing: New Wine from each harvest. It is not aged in boots. Decantation of the lees and rest in Jars or Cones for approximately 9 months.

Tasting notes

Appearance: Pale yellow color with greenish reflections. Clear and shiny

Aroma: Intense. Notes of herbs and fruity on the nose

Taste: Pleasantly acid attack, followed by a pleasant silkiness and a delicately vigorous body, with a pleasant and elegant aftertaste. Balanced.

Chemical analysis

Residual sugar (glucose) : $\leq 4,0$ g/l.

Alcohol: 14-14,5% Vol.

Fixed acidity (tartaric acid): $4,50 \pm 0,50$ g/l.

Volatile acidity (acetic acid): $\leq 0,60$ g/l.

Food pairing

Ideal aperitif either alone or with "tapas", shellfish and hors d'oeuvres. Served cold, around 8°C.

92 Peñín

92 points Peñín Guide, tasting 2024. Rating: "Excelent wine"

Other mentions

91 points and CIVAS Medal with DISTINCTION at the International Wine Competition AkataVino Sommeliers from Spain 2019.

92 points and CIVAS Medal with DISTINCTION at the International Wine Competition AkataVino Sommeliers from Spain 2022.

Honor Roll of the Guía del Vino Cotidiano (Everyday Wine Guide) 2023-2024, Mi Vino Magazine,

"An original white wine with a hazelnut hue; dry, with aromas of apple blossoms and an intense palate of peeled almonds, citrus touches and a tasty finish. Selected by our winemaker Juan Márquez from Montilla traditional jars (called conos or tinajas), in Spring, when the flower veil that covers the wine shows its maximum expression and transfers its almond nuances."

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