

Vinedos Singulares



MINERÍA 2023



Type of wine:

White wine



Vintage::

2023.



Location:

D.O.P JUMILLA.



Production:

860 bottles of 750 cl.



Grape variety:

100 % Dry farming old vines Airén.



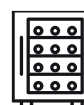
Harvest:

Hand harvest on 1st of september 2023, in 12 kg boxes.



Packaging:

6 bottles of 750 cl.



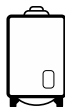
Conservation:

Between 9 and 12 °C.



Soils:

Restored vineyard of 0.9 hectares, located at 600 meters above sea level in the shade of Sierra del Carche, with poor, sandy loam soils, of a calcareous character and saline influence.



Winemaking:

Maceration, alcoholic fermentation in open 225-liter French oak barrels, partially fermented on its skins.



Ageing:

12 months in 225-liter Tremeaux French oak barrels and a minimum of 6 months in the bottle.



Tasting note:

Aspect: Light yellow, bright, medium layer, with medium and dense tears.

Nose: Herbal aromas, citrus, chamomile, balsamic notes of fennel, with a saline touch and stone fruit such as apricot and white plum.

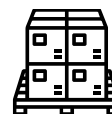
Palate: Broad, expressive and fresh with light balsamic notes, herbal notes, almond leaf, stone fruit and a long and elegant saline mineral finish.

Perfect to enjoy with carpaccio, seafood, crudités and Mediterranean salted fish.



Awards and Points:

Tim Atkin: 91p.



Palletization:

Pallet 120x80 cm:

99 x 6 bott.

Weight: 830 kg.

Height: 170 cm.

