

GEN ONE

BLANCO HANDCRAFTED

VINEYARD: Standing at 900 metres above sea level, these vines of the Verdejo grape variety are about 40 years old and are grown using a trellis system without irrigation. This is a unique vineyard plot, with sandy saline soil, as the land on which it sits once lay beneath the sea and is now surrounded by plants typical of the Mediterranean uplands. Rainfall levels are very low and the land is nutrient-poor.

CASK TYPE: Fine-grained French Allier 500-litre lightly toasted oak casks

VINIFICATION The grapes are harvested by hand into small 12 kg boxes starting in mid-September. On arrival at the winery, the grapes are cooled in a cooling chamber for 36 hours at about 7 °C. Subsequently, the bunches are destemmed and gently pressed in an inert atmosphere to prevent oxidation. After gentle static racking at low temperature for about 24 hours, the must is transferred by gravity to new 500-litre French oak casks where it undergoes alcoholic fermentation on its own yeasts for 14 days at a controlled temperature of about 16 °C.

Once the alcoholic fermentation has finished, the wine is racked, the coarse lees are removed and the wine is returned to the same barrels in which it fermented, where it rests for a further 7 months, during which the fine lees are stirred weekly to give the wine more volume, smoothness and elegance.

The wine is then aged for another 12 months in bottle, until it is ideal for drinking.

TASTING NOTES To the eye, the wine is limpid and bright with just a hint of straw-colour derived from the time spent in cask. It also produces richly persistent wine legs, or "tears", when swirled. It is expressive on the nose, with notes of citrus fruit and orange peel to the fore, alongside more tropical aromas of mango, pineapple and just a hint of peach. In the glass, aromas of butter, almonds, honey and a touch of toast gradually reveal themselves, derived from the time the wine spends on its lees and in cask, though the fruit notes are always to the fore, thanks to the perfect harmony that the wine achieves by virtue of gentle aging in very large casks. In the mouth, the white has a vigorous immediacy balanced by a pleasant freshness and richness born of its perfect natural acidity. Tropical fruit flavours, alongside more bitter-sweet hints of almond offer richness and fullness on the palate and all around the mouth, giving way to a long and persistent finish. There are lingering, slightly tangier saline notes alongside hints of hillside herbs, redolent of the unique and special surroundings that cradle the vineyard that produces these distinctive white grapes.



FOOD PAIRING This is a medium-to-full-bodied white wine of great aromatic complexity, a wine that is both fresh and intense, that can be enjoyed on its own or with food, from Mediterranean salt-cured fish and seafood, to risottos and paellas of all kinds, and it also goes well with grilled or barbecued fish or meat. The serving temperature is 10-12 °C.

