

OLIVARES

Blanco

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BODEGAS

Beautifully crispy, zesty lemon and grapefruit scented with hints of tropical fruit



GRAPE VARIETY

100 % Verdejo

WINE REGION

D.O.P, JUMILLA

VINTAGE

2021

HARVEST & WINE-MAKING

Harvested during the last week of August. Gentle press of the must to preserve varietal aromas and freshness, follow by fermentation at 12 C-14 C in stainless steel tanks during 10 days.

TASTING NOTE

Light and fruity, this white wine is crispy , zesty and grapefruit scented with persistent citrus notes.

FOOD PAIRING

Bright and citrusy, it drinks incredibly well with summery food and salads. A great match with aromatic herbs: pesto, guacamole, dill and a fantastic compliment to grilled and fried seafood: grilled octopus. Delicious with fresh cheeses: goat, feta and pecorino cheese.

TECH SHEET

Alcohol.-	13% Alc.Vol.
Total acidity.-	5,8 gr/lit (en ácido tartárico)
Volatile acidity.-	0,34 gr/lit (en ácido acético)
Residual sugar.-	< 2 gr/lit