

# CONVENIENCIA 2023

Grape varieties: Merseguera 50%, Chardonnay 25%, and Pinot Noir 25%.

Appellation: DO Utiel-Requena

Vineyard: Clayey-chalky soil Altitude: 750 m.

Harvest: By hand in small crates of 10 kg during the first two weeks of September for Chardonnay and Pinot Noir and the last two weeks of September for Merseguera.

Winemaking: The whole bunches are cooled down in cold storage at 5 °C for 24 hours and pressed lightly and slowly. The must is clarified by natural decantation at 8°C for 48 hours. Each grape variety is fermented separately at 17°C during the first phase, after that, the temperature is gradually increased up to 22 °C at the final phase. Aged with its own yeast in stainless steel tank for four months with periodical stirrings. Malolactic fermentation is not carried out to preserve its acidity.

Bottling date: March, 2024.

Alcohol: 12,5 % vol.

Production: 10,000 bottles

Tasting notes: Straw-yellow colour with green hues. On the nose, white flores, white fruits (pear, apple), hints of stone fruits such as apricot and yellow plum, and citrus notes at the end. The palate is fresh and crisp, with a slight bitterness and very pleasant finish. A long aftertaste.

Food pairing: on its own or with all kinds of seafood, pasta and rice dishes, fresh fruits and nuts.

Temp. of service: 8-10°C

Awards and ratings :  
(2020 vintage)

