

CIPMA I



TECHNICAL INFORMATION

Vineyard location:	La Rizosa, Villanueva de Alcardete (Toledo), Spain
PGI:	Vino de la Tierra de Castilla
Soil type:	Limestone subsoil with clayey and sandy soil
Type of wine:	Dry white wine with barrel aging
Grape variety:	100% Pedro Ximénez
Harvest:	Hand picked (15Kg per box) / First week of October 2021
Fermentation:	Concrete underground tanks applying partial grape skins maceration
Barrel aging:	6 months in new barrels from Kentucky forests applying weekly battonage
Bottling:	7.590 bottles / First week of October 2022
Alcohol:	13,5% Vol.
Tartaric acidity:	4,85 g/l
pH:	3,57
Residual sugar:	3,3 g/l

TASTING NOTES (January, 2024)

Colour:	<ul style="list-style-type: none"> • Clear and brilliant • Pale golden colour with greenish hues
Aroma:	<ul style="list-style-type: none"> • Good aromatic intensity • Dominant floral notes (chamomile, jasmine and lavender), ripe fruit and spices. Additionally, fine yeast and fresh breadcrumb aromas are also appreciated • Swirling the glass offers a good fruit weight with Fuji apple and tropical notes such as pineapple, cantaloupe melon and flat peach • Underlying herbal notes of coriander and fresh hay. Also notes of citrus, like grapefruit and lemon, and a limestone mineral tip
Taste:	<ul style="list-style-type: none"> • Tasty and enveloping entry with salinity and lively acidity • Good presence in the mouth with a fresh and harmonious balance • Subtle notes of vanilla and white pepper coming from the new American oak make a very good balance with the fruit • Long aftertaste of sweet skins from the ripe grape, almond, Fuji apple and a fresh and pleasant spiced finish

PAIRING & CONSUMPTION

- Starters: salted meat and fish, grilled vegetables, Iberian cold meat, soft cheeses, molluscs, crustaceans and fried squid Romana style
- Main dishes: lightly seasoned grilled fish, breaded hake, spicy oriental food, poultry, white veal and Iberian pork
- Optimal consumption time: 2024 - 2028. Serving temperature: 8 - 10°C

INNOVATIVE & CHALLENGING WINE

Monovarietal. Dry white wine produced with 100% Pedro Ximénez grapes in Toledo. During the 2021 year the grapes successfully faced adverse weather conditions, in addition to the challenges of a harsh climate and limestone soil. Distinguished and pioneering product in Spain. Limited edition, numbered on the cork.