

CIPMA II



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 fermentation and barrel aging
Grape variety:	100% Pedro Ximénez
Harvest:	Hand picked (15Kg per box) / First week of October 2021
Fermentation:	Fermentation in new barrels from Missouri forests
Barrel aging:	8 months in new barrels from Missouri forests applying weekly battonage
Bottling:	4.100 bottles / Third week of October 2022
Alcohol:	14% Vol.
Tartaric acidity:	4,9 g/l
pH:	3,72
Residual sugar:	3,5 g/l

TASTING NOTES (January, 2024)



Colour:	<ul style="list-style-type: none"> • Clear and brilliant • Deep golden colour with lemon hues
Aroma:	<ul style="list-style-type: none"> • Aniseed notes (fennel and coriander), white flowers (jasmine) and white fruits (golden apple spiced) • Swirling the glass offers ripe tropical fruits notes (pineapple, passion fruit, white peach and guava) and mineral features of chalk and incense • The spicy notes from the new American oak barrel coming from Missouri forests make a good balance with the fruit offering cloves, cinnamon and pepper • Good intensity and enveloping nose, citric freshness and sweetness from the ripe fruit and the new medium toasted wood
Taste:	<ul style="list-style-type: none"> • Fantastic presence with a fresh citrus profile evoking pink grapefruit, citronella and ginger • Silky mouthfeel with a full-bodied palate due to its saline profile. Agile and fresh due to the good acidity • Long and spicy finish with hints of ripe tropical fruit, passion fruit, guava and mango found on the nose along with the citric and slightly bitter character of the pink grapefruit skins

PAIRING & CONSUMPTION



- Starters: Iberian cold meat, cheeses (cream, soft and semi-cured), salted meat and fish, smoked fish, grilled vegetables, clams or mussels
- Main dishes: poultry meat, Iberian pork loin, arroz banda, grilled fish, grilled shrimp, lightly seasoned dishes and red beef
- Optimal consumption time: 2024 - 2028. Serving temperature: 9 - 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 & pioneering product in Spain. Limited edition, numbered on the cork.