

PARREÑO BLANCO



Designation of Origin:
UTIEL - REQUENA

Weather:
CONTINENTAL WITH
MEDITERRANEAN INFLUENCE

Soil:
FRANCO - CLAY

Altitude:
600 - 800 METERS

Age of the vineyard:
25 - 30 YEARS

Type of agriculture:
INTEGRATED AGRICULTURE

Type of wine: White

Varieties: Viura - Verdejo

Consumption temperature: 4 to 6 °C

Look: Clean looking, crystalline and bright, yellow with pale greenish tones.

Smell: Intense fruity aromas, varietal character with notes of peach, apple, pineapple, hay, humid forest and licorice.

Taste: Friendly, fresh, balanced and structured entry, reminding us of all the aromas perceived on the nose, with that point of friendly acidity that gives freshness and young wine character.

After Taste: Long and persistent, remembering the fruity aromas. Ideal for foies, pates, fish, seafood, rice, sausages, cheeses and white meats.

Observations: Wine made of Viura and Verdejo grapes, specially selected from our farms El Parreño and Casa Garrido, from vines over 25 years old.