Abuelico Organic Sauvignon Blanc, DO Jumilla [Organic] 2023

ESN010Y2023

Boutinot Spain

— Jumilla, Spain

In Spain, the fruit of the dandelion clock is commonly known as 'Abuelico', deriving from the word 'Abuelo', meaning grandfather. This is also a nod to the white hair of grandfathers and the white plumes of the dandelion clock.

Production

In Termino di Arriba, organically grown Sauvignon situated at 800m above sea level faces adversity with extreme temperatures and rocky, sandy soils. The grapes are hand-picked in August in the surrounding areas of the winery. Once there, they are destemmed, fermented at 25°C and pressed once they finish alcoholic fermentation. The wine remains in stainless steel tanks at controlled temperature until bottling.

Tasting note

Bottled fresh, the wine is bursting with exotic and floral notes alongside a luscious and refreshing texture thanks to its high-altitude origins.

Food Match

The freshness of the wine makes this a perfect aperitif or partner with Gambas Pil Pil.

ABV:
13.00%

Case/Bottle Size:
6x

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
DO Jumilla

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
Vegan

Bottle Barcode:
8436610931144