



PARCELA DE

# *El Lechínak*

2021 VINTAGE

MONTILLA-MORILES  
DENOMINACION DE ORIGEN

**LOS INSENSA LOS**  
DE LA ANTEHOJUELA

**DOC:** Montilla-Moriles

**Plot of land:** Benavente Alto, Sierra de Montilla.

**Soil type:** Alberos de tosca de antehojuela (very white, airy soil typical from our region). Clay texture.

**Plot features:** 420m of altitude. 13% slope. Southwest orientation.

Variety: Pedro Ximenez.

**Viticulture:** Minimum tillage. Prioritization of efficiency control labors and canopy ventilation by green pruning. Integrated production.

**Harvest Date:** 16/08/2021.

**Elaboration:** Manual harvest of grape bunches. Destemming and crushing. Soft pressing in a pneumatic press and cold settling of the must for 24-48 hours. Tinaja (3000L concrete vessel) fermentation. Dynamic fermentation with temperature control. Ageing on fine lees, and biological ageing under veil of flor for 7 months.

**Number of bottles:** 2222.

## VINIFICATION

Kind of wine

**WHITE WINE**

Variety

**100% grape PEDRO XIMÉNEZ**

Alcohol

**14% Vol.**

## UNIQUENESS

*Surrounded by olive trees and the Benavente stream, hence its freshness and fruitiness.*

**MONTILLA-MORILES**

DENOMINACION DE ORIGEN



**100%  
PEDRO XIMÉNEZ**



**APPETIZERS  
CURED MEATS  
FISH/SEAFOOD  
PASTA AND RICE DISHES**



**SERVICE  
6°- 8°**



**75cl BOTTLE**

## TASTING NOTES

To the eye, pale with greenish highlights. Nose of freshly cut pears. In the mouth, fresh and sweet, enveloping the palate, a pleasant finish with an intense fruit aftertaste.