



PARCELA DE
Los Turistas

2021 VINTAGE

MONTILLA-MORILES
DENOMINACION DE ORIGEN



LOS INGENAOS
DE LA ANTEHOJUELA



PARCELA DE
Los Insensatos

LOS INSENSATOS
DE LA ANTEHOJUELA

VINIFICATION

Kind of wine

WHITE WINE

Variety

90% grape PEDRO XIMÉNEZ
10% VIDUEÑO

Alcohol

14% Vol.

UNIQUENESS

Old vines situated on the edge of the Cañada.

MONTILLA-MORILES
DENOMINACION DE ORIGEN

DOC: Montilla-Moriles

Plot of land: Cañada Navarro, Sierra de Montilla.

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

Plot features: 460m of altitude. 5% slope. Southeast orientation.

Variety: Pedro Ximenez (90%), Vidueño (10%). Old vines, more than a hundred years old.

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

Harvest Date: 27/08/2021.

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 controlled temperature. Ageing on fine lees, and biological ageing under veil of flor for 7 months.

Number of bottles: 2035.



90% PEDRO XIMÉNEZ
10% VIDUEÑO



APPETIZER
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 wild herbs, minerality and spicy hints. Fresh and characterful on the palate, with a certain saltiness and a long aftertaste.