



TINAJA

Mix

2021 VINTAGE

MONTILLA-MORILES
DENOMINACION DE ORIGEN



LOS INSENSAOS
DE LA ANTEHOJUELA



TINAJA

Mix

LOS INSENSATOS
DE LA ANTEHOJUELA

VINIFICATION

Kind of wine

WHITE WINE

Variety

100% grape PEDRO XIMÉNEZ

Alcohol

14% Vol.

UNIQUENESS

Character and personality that represents the essence of our "tinaja" wines.

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: Assemblage of Cañada Navarro's plots.

Variety: Pedro Ximenez.

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

Harvest Date:

18/08/2021, 20/08/2021, 25/08/2021, 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 temperature control. Ageing on fine lees, and biological ageing under veil of flor for 11 months.

Number of bottles: 1287.



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. On the nose, full of character, fresh notes of stone fruit, veil of flor and herbaceous hints. In the mouth, fresh, but with character, minerality and persistence.