



PARCELA DE

La Condena

2021 VINTAGE

MONTILLA-MORILES
DENOMINACION DE ORIGEN



LOS INGENZATOS
DE LA ANTEHOJUELA



PARCELA DE
La Condená

LOS INSENSATOS
DE LA ANTEHOJUELA

VINIFICATION

Type of wine
WHITE WINE

Variety
100% PEDRO XIMÉNEZ

Alcohol
13,5% Vol.

UNIQUENESS

Century-old plot uprooted in 2021, with unrivalled views of the Sierra de Montilla. These bottles, sadly, are a testament to its final harvest.

MONTILLA-MORILES
DENOMINACION DE ORIGEN

DOC: Montilla-Moriles.

Plot: Viña la Estrella in the Pago de Benavente, Sierra de Montilla.

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

Características de la parcela: 520m of altitude. 13% slope. West-facing.

Variety: Pedro Ximénez. Century-old vines. Final year of life 2021.

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

Harvest date: 20/08/2021

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 with temperature control. Ageing on fine lees, and biological ageing under veil of flor for 11 months.

N° of bottles: 1974.



100% PEDRO XIMÉNEZ



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



**SERVICE
6° - 8°**



BOTTLE 75cl

TASTING NOTES

To the eye, pale with greenish highlights. On the nose, a wine that is subtle yet deep. It combines herbaceous hints with mineral and pastry notes. In the mouth, it presents a vertical profile, with great salinity and length.