



PARCELA DE
La Manga del Negro

2021 VINTAGE

MONTILLA-MORILES
DENOMINACION DE ORIGEN



LOS INGENAOS
DE LA ANTEHOJUELA



DOC: Montilla-Moriles.

Plot: La Cañada Navarro, Sierra de Montilla.

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

Plot features: 500 m of altitude. 15% slope. Northwest orientation.

Variety: Pedro Ximénez.

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

Harvest date: : 25/08/2021

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.

Number of bottles: 3732.

PARCELA DE

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LOS INSENSATOS
DE LA ANTEHOJUELA

VINIFICATION

Type of wine
WHITE WINE

Variety
100% PEDRO XIMÉNEZ

Alcohol
13,5% Vol.

UNIQUENESS

The coolest plot in the Cañada Navarro estate. It's a very "freestyle" plot. Its grapes vary according to the vintage, as do its wines.

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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, white fruit, with notes of quince and pear to the fore. In the mouth, it's a wine of mineral character, displaying salinity and a well-balanced acidity.