



PARCELA DE
El Bateo

2021 VINTAGE

MONTILLA-MORILES
DENOMINACION DE ORIGEN



LOS INGENAOS
DE LA ANTEHOJUELA



PARCELA DE
El Ancho
LOS INSENSATOS
DE LA ANTEHOJUELA

VINIFICATION

Type of wine
WHITE WINE

Variety
100% PEDRO XIMÉNEZ

Alcohol
14% Vol.

UNIQUENESS

The highest plot of Cerro Macho (Sierra de Montilla), with more than 100 years; it's the pure essence of our land.

MONTILLA-MORILES
DENOMINACION DE ORIGEN

DOC: Montilla-Moriles.

Plot of land: El Cerro Macho, Sierra de Montilla.

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

Plot features: 560m of altitude. 15% slope. Southwest orientation.

Variety: Pedro Ximénez.

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

Harvest date: 23/08/2021.

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 7 months.

Number of bottles: 3442.



**100%
PEDRO XIMÉNEZ**



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



**SERVICE
6°- 8°**



75cl BOTTLE

TASTING NOTES

To the eye, pale with greenish highlights. On the nose, fresh, with stone fruit and citrus notes. In the mouth, it's lively with a vertical palate, and a finish that leaves us with herbaceous and citrus notes.