

# FICHA TÉCNICA

## Characteristics

<b>Wine Cellar:</b>	DOBLEDEPEREZ microbodega
<b>brand</b>	En Contacto
<b>Year:</b>	2023
<b>Type:</b>	White
<b>D.O.P:</b>	DOP Jumilla.
<b>Grape variety:</b>	100% Verdejo
<b>Alcohol content:</b>	12,5% vol.
<b>Acidity</b>	5'5 g/l tartaric acid.
<b>Winemaker:</b>	Jennifer Pérez Pérez



## Vineyard

**Soil:** Soil with calcareous clay texture, soil with a high percentage of salt at an altitude of 630m in the village of Albatana.

**Age:** 28 years old.

**Climate:** Mediterranean climate.

## Wine making

**Harvest:** Manual in 15 kg boxes, selection of grapes in the vineyard itself under the supervision of the winemaker and her team. Transport and manual unloading in the warehouse at low temperature (first thing in the morning)

**Vinification:** Spontaneous fermentation, with native yeast in contact with the skin. Long fermentation for 22 days and in contact with their skins for the following 2 months in stainless steel tanks at a controlled temperature not exceeding 16°C during the entire fermentation and subsequent maceration. After two months, it is pressed and kept on lees for another 4 months. No addition of oenological products, clarification and natural stabilization.

## Tasting

<b>Appearance:</b>	Intense golden yellow colour, clean and bright.
<b>Nose:</b>	Aromas of apple, pastries, white flowers, lactic and citrus.
<b>Palate:</b>	Structured, citrusy, fresh, long on the palate, pleasant and intense
<b>Temperature:</b>	Serve between 6°C - 8°C.
<b>Consumption:</b>	Consume from 2023 onwards.
<b>Food pairing:</b>	Seafood, pasta, cheese, salted fish, etc.