

ERCAVIO BLANCO 2026

Grape variety: 100% Airén.

Vineyards: Bush vines 40-60 years old. Calcareous - clay soils, 750 meter above sea-level. Continental climate.

Yield: 4000 kg/ha.

Harvest: Hand-picked at the end of September- beginning of October

Fermentation: Cold fermentation at 12ºC in stainless steel tanks under strict temperature control.

Sur lie until December.

Bottled: November 2026

TASTING NOTES

Colour: Bright, pale yellow with a green tinge.

Nose: The initial sensations when smelling the wine are of tropical fruit, banana, pineapple, lime and a touch of mango.

Moving the glass one smells a pleasant hint of green figs and sweet aromatic herbs.

Palate: The wine presents itself fresh with pleasant sweet fruitiness.

Temperature: 10-12ºC.

Food pairing: All salads, finger food, sea foods, fish, chicken, white meat, sushi and sashimi, spicy dishes or simply as an aperitif on its own.

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