



ALMODÓVAR BLANCO 2025

This limited edition of three wines was created in our winery in close cooperation with the brothers Almodóvar. True manchegans like us!

The grapes for these wines grow in vineyards personally selected by Pedro and Agustín.

The labels were all designed by Pedro.

Grape variety: 100% Airén.

Vineyards: 40-60 year old organic bush vines at 750 meter altitude. Lime-clay soils. Continental climate.

Harvest: manual, harvest at the end of September

Fermentation: Cold fermentation in small stainless steel tank during 4 weeks, *Sur lie* until bottling

Bottled: January 2026

TASTING NOTES

Colour: Bright, pale yellow with a green tinge.

Nose: notes of freshly cut grass mixed with citric fruit aromas and tropical hints of pineapple and melon.

Taste: refreshing and fruity. The flavours are a mix of tropical pineapple, lime and melon.

Serving suggestion: 10-12°C.

Aperitif, antipasti, salads, sea food and fish

Front label © **Pedro Almodóvar**

