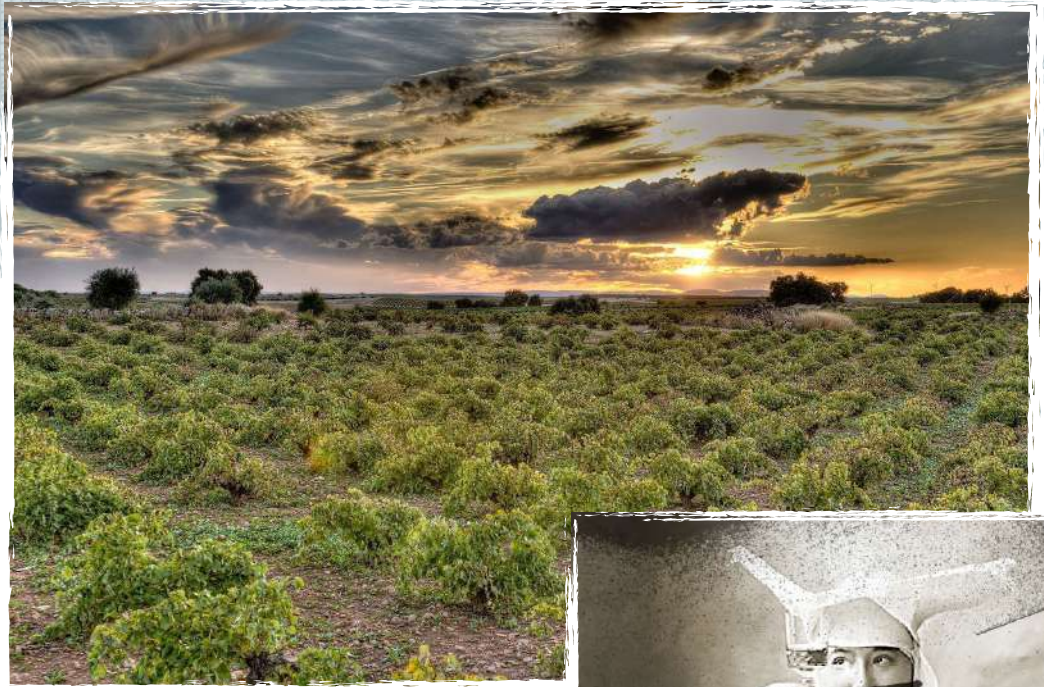




JP-Bourgeois



FREAK OF NATURE

UNFILTERED WHITE, VILLANUEVA DE ALCARDETE, SPAIN

Blend: 85% Verdejo, 15% Sauvignon Blanc

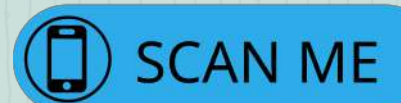
Terroir: Village of Villanueva de Alcardete, on the river bank of the Gigüela, in the heart of La Mancha.

Elevation: 2400 feet

Farming: Certified Organic farming

Aging: 5 months in stainless steel

Bottled: At the Bodega



Tasting notes

It has a bright yellow color with aromas of tropical fruits and green apple. It's fresh, fruity, light but not too light, with a persistent and lively finish. A subtle mineral cut heading into the finish lends some backbone to this easy-drinking value wine that's a fun cocktail wine or an all-round companion to just about any dish that calls for a glass of white wine.

Vinification: fermentation on stainless steel. machine harvested verdejo & sauvignon blanc grapes, direct pressing, 4 hours on the skins before fermentation at low temperatures (16-18°C). Fermentation on stainless steel. lees remain in the tank, zero filtration before bottling.

Taste profile: a pale yellow colour with greenish hues. aromas of citrus grapefruit and white fruits. tasty with hints of citrus and a pleasant bitterness. Serve at 8°C.