

Bodega Maranones

Picarana Blanco 2022

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TASTING NOTE

This grape (Albillo Real) allows us to obtain a white wine with a lot of density in the mouth and unctuousness, due to its high content of glycerin.

VINIFICATION

Cold pre-fermentation (12 to 20 hours). Pneumatic press of 22 hectolitres, natural cleaning (24 hours) and it is moved to ferment with its thin less to used french oak barrel of 500, 600 and 700 litres light and medium toast. Ten months total aging.

SIZE	75cl
VINTAGE	2022
ABV	12%
GRAPE VARIETIES	Albillo (100%)
CLOSURE	Natural Cork
SKU CODE	L3976122
EXPRESSION	White, Aromatic and Dry
COUNTRY	Spain
REGION	Viños de Madrid
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.27
TOTAL ACIDITY	5.66g/l Tartaric
RESIDUAL SUGAR	0.57g/l
SKU	L3976122