



Ilex

AIRÉN

Denomination of Origin: Vino de la Tierra de Castilla.

Grape Varieties: 100% Airén.

Alcohol Content: 13%.

Ageing: Young white wine.

Winemaking: Fermentation at a controlled temperature of 15°C with selected yeast, to release all the aromas.

Total Acidity: 5,40 gr/l.

pH: 3,35.

Winery: BODEGAS CASTIBLANQUE is a family-owned estate in Castilla-La Mancha, comprised of a recently renovated winery situated in a XIXth century cellar and 120 hectares of vineyards planted with Tempranillo, Cabernet Sauvignon, Syrah, Garnacha, Chardonnay, Macabeo, Airén and other experimental varieties.

Tasting notes:

Color: Clean, bright yellow color with greenish glints and golden rims.

Nose: Citric and floral notes.

Mouth: A wine with great freshness of citrus and fresh flowers that stays long on the palate.

Serving temperature: 8-12°C.

Food pairing: Serve it with seafood and shellfish of all kinds. Perfect for salads or light appetizers as well as with delicate pasta dishes. Perfect for fresh cheese and Manchego cheese.

Awards:

- WINE SELECTED BY THE ASSOCIATION OF SOMMELIERS OF CASTILLA LA MANCHA AS "BEST OLD VINES AIREN"



Bodegas y Viñedos
CASTIBLANQUE
BALDOR *Ilex*