

Kiki & Juan Blanco

THE FACTS

COUNTRY: Spain

REGION: Valencia

APPELLATION: Utiel-Requena

CEPAGE: 90% Macabeo, 10% Sauvignon Blanc

WINEMAKING: Hand-picked at night, most of the fruit is destemmed into inox where it soaks overnight. Native co-fermentation in tank.

AGING: Aged on the lees in tank for 9-10 months

ANNUAL PRODUCTION: 2000cs



THE STORY

What is Kiki & Juan? Co-fermented red and white wines from Spain, made from cert. organic grapes, bottled 1 Liter.

Our production philosophy reflects the organic viticulture, to provide minimal input in order to let the natural properties of the fruit come to the forefront.

THE ADJECTIVES

OVERALL: Fresh & Quaffable

AROMAS / FLAVORS: Green orchard fruit, green fig, chamomile

MOUTHFEEL: Crisp & Dry

THE SELLING POINTS

Certified organic produced by John House @ Ovum.

SUSTAINABILITY: Organic In Practice, Minimal Intervention / Augmentation

PAIRINGS: Delicious with seafood, fresh cheeses, poultry, salads

