

# Fresquito Vino de Pasto



## Description

Type: White Wine with Ageing from Montilla-Moriles Appellation of Origin.

Variety and origin: 100% Pedro Ximénez, from the Superior Quality area of Montilla-Moriles Designation of Origin (Sierra de Montilla and Moriles Altos).

Production : Selection of "yema" (free running) musts from Superior Quality, fermentation in stainless steel tanks at controlled temperature (native yeasts *Saccharomyces Cerevisiae* and other subspecies).

Ageing: After decantation of the lees and rest in Jars or Cones for approximately 9 months, it ages for 12 months in old barrels where Fino wine had previously aged and in which the *cabezuela* (old flor deposit in the bottom of the cask) has been left.

## Tasting notes

Appearance: yellow color with golden backgrounds. clean and bright.

Aroma: medium intensity notes of ripe fruit, biological background of fresh bread dough and wet chalk (*albariza*).

Taste: deep and with volume. With good acidity, saline and slightly bitter, with hints of white almonds.

## Chemical analysis

Residual sugar (glucose) :  $\leq 4,0$  g/l.

Alcohol: 14-14,5% Vol.

Fixed acidity (tartaric acid):  $4,50 \pm 0,50$  g/l.

Volatile acidity (acetic acid):  $\leq 0,60$  g/l.

## Food pairing

Salads, salted fish, seafood, fish, smoked meats, cheeses and rice dishes.  
Served cold, around 8°C.

## 91 Parker · 93 Peñín

93 points Peñín Guide, tasting 2024. Rating: "Excellent wine".

"Vino de Pasto is the Montilla-Moriles appellation for wines with less than two years of biological aging under flor."

"It's like a fresher, younger, mini-Fino, lighter and easier to drink, but still powerful with 14.5% natural alcohol and a tasty, yeasty and bitter finish."

Robert Parker Wine Advocate

## Other mentions

93 points and GOLD CIVAS Medal at the International Wine Competition AkataVino Sommeliers from Spain 2023.

"This new Limited Production wine results from sprinkling our Fresquito de Tinaja, leaving only the cabezuela or old flor, in boots that had previously contained Fino and which are located in a humid area of the Cellar. After 12 months in the cask, it has been refined and rounded off during an extra period of rest in the bottle. It is a wine with a more serious profile, saline, a reflection of the Albarizas where it is born, and very gastronomic."

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