



## LOS CONEJOS MALDITOS BLANCO 2023



This range of wines are produce by grapes from the vineyards that suffer most from rabbit attacks, which appreciate the good quality of the grapes so much, and are so fast, that they leave us with very low yields. Organically grown vineyards at an altitude of 750 metres on calcareous-clay soil. Continental climate.

**VARIETAL:** Airén and Malva

**COUNTRY:** Spain

**REGION:** Vino de la Tierra de Castilla

**VINIFICATION:** Manual and in boxes at the end of September.

**FERMENTATION:** Spontaneous fermentation in a must vat with the mother (whole bunches of grapes with the stems). 50% skin and stems and 50% must.

**AGING:** Six months in a vat on skin and lees.

**BOTTLING:** Directly from the vat, unclarified and unfiltered. Minimal sulphur content.

**TASTING NOTES:** Golden yellow, cloudy hue. Scent of ripe yellow fruits, apple, herbs and mineral hints. On the palate, it has a creamy touch, good acidity and mineral nuances. The palate is marked by flavours of quince, dried apricot, walnut and melon mixed with medicinal herbs and mineral touches. The aftertaste is medium-long marked by a pleasant volatile sensation.

**SERVING TEMPERATURE:** 14-16°C

**PAIRING:** Legume salads, gratin cauliflower, grilled vegetables, curry and grilled meat.

**Bodegas Mas Que Vinos**

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