Alejairen Blanco Crianza 2016



Region

The high altitude, great plain of La Mancha, to the south of Madrid and east of Toledo, represents the largest viticultural area of Spain. The climate is arid, extreme in both summer and winter, tempered by strong prevailing winds. The widely planted white Arien grape variety is slowly losing favour to Tempranillo, Shiraz and Garnacha and the old wineries are giving way to gleaming modern facilities heralding a revolution for the region`s winemaking.

Producer

Alejandro Fernandez followed in his father`s footsteps, by originally making wine from his small vineyards. However it wasn`t until 1972 that he was able to establish his own winery, complete with 16th century wine press, which still survives to this day. Today there are some 200 hectares of vineyards, primarily planted with Tempranillo. The Winery was given its name in homage to the town where the winery is located and where Alejandro and Esperanza were born, the town of Pesquera de Duero.

Tasting Notes

Made from Airen vines which are over 100 years old, this is the first white wine made by Alejandro Fernandez and is aged for 24 months in American oak. The palate has a rich mouthfeel with dried pineapple, exotic fruits, spices and toasted notes from the time spent in oak.

Food

Serve with dry cured meats or tapas.

Technical Information

Country	Spain
Region	La Mancha
Grape(s)	Airen (100%)
Type	White
Style	Complex
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	No

Dry/Sweet Style	Not applicable
Alcohol Content	14%
Closure Style	Cork
Organic/Biodynamic	No
Allergens	**Milk:** No **Egg:** No
Vegetarian/Vegan	**Vegetarian:** Yes **Vegan:** Yes

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