

Kiki & Juan Blanco

THE FACTS

COUNTRY: Spain

REGION: Valencia

APPELLATION: Utiel-Requena

CEPAGE: 80% Macabeo, 20% Sauvignon Blanc

WINEMAKING: 20% Sauv Blanc skin contact, co-fermented with 80% Macabeo on native yeast. Aged on lees for 9-10m in inox.

ALCOHOL BY VOLUME: 12.0%

AGING: 9-10 months on lees in inox

ANNUAL PRODUCTION: 1000 cases



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: Certified Organic

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

