



KIKI & JUAN *Vino Blanco*

REGION: Utiel Requena

2021

ELEVATION: 2500 ft

1 LITER

SOIL: Limestone, clay

VINIFERA: 90% Macabeo
10% Sauvignon Blanc (co-ferment)

WINEMAKERS: John House a.k.a. "Juan Casa"
Luis Miguel Calleja

VINEYARDS: Dry farmed, certified organic. Multiple small lots, scattered across the high elevation calcareous soils of Requena, are what defines the quality of our wines. Warm days give ample ripeness, but are chased away with very cool nights which preserve acidity. The Macabeo vine age is 40yrs on average, and the SB was planted in the 90's. The most unique quality of Requena is it's high elevation, where the UV spectrum allows phenolic development to fulfill at low sugar levels. Basically that means great flavor at low alcohol.

PRODUCTION: Hand-picked at night to retain freshness, a majority of the fruit is destemmed into inox where it soaks overnight before pressing the next morning. Native (pied du cuve) co-fermentation occurs in tank, where the wine will age on lees for 9-10 months. No additions except SO₂. Unfined, filtered, vegan.

VINTAGE: low yields due to frost pressure and weather issues - a warm harvest brought high quality and concentration. (same for red, white, orange)

WINE: Granny smith apple Bartlett pear jump from the glass, followed by layers of green fig and chamomile. There's a noticeable honeydew melon aroma coming through likely due to the Sauv Blanc skin contact. Crisp and dry on the medium bodied palate. Kiki & Juan blanco is meant to be a fresh white wine that expresses the potential of Requena through organic farming and minimal intervention. 2000 cases, 12 packs, 1 Liter bottles.

UPC: 8 67521 00029 8