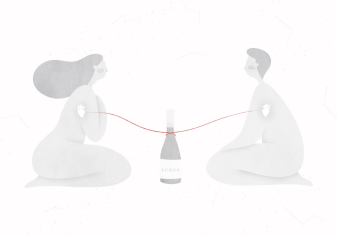

KORDE Blanc

A reinterpretation of the Albillo that stands out in a land devoted to reds. It is a wine that you feel before you even raise your glass. Its aroma envelops you and its creaminess becomes a caress in your mouth.

The very limited amount of white grapes that grow on our estate means that the production of KORDE Blanc is very limited and is the result of a blend of two consecutive vintages.

RIBERA DEL DUERO

SPAIN

WHITE WHINE

ALBILLO MAYOR

22/23 VINTAGE

TASTING NOTE

This white dazzles with a clean, straw-yellow brilliance.

On the nose, it has a subtle expression with notes of white flowers, such as jasmine, complemented by musky citrus hints. The combination of the two vintages highlights the robust character of the 2022, thanks to a longer aging period, which is then defined and refreshed in the subsequent 2023 vintage, providing greater vivacity.

On the palate, it surprises with a deeply structured texture for a white, marked by an intense extra acidity that refreshes and lifts the wine in the glass, inviting you to savour it to the last drop.

Winemaker: David Ayala

DETAILS

Alcoholic content: 12,5%

Own vineyards: KORDE Blanc is made from the small amount of Albillo Mayor grapes - and a small percentage of other indigenous white grape varieties - that grow on the oldest Tempranillo vines on the PINEA Estate.

Harvest by hand: The grapes were harvested by hand early in the morning on 10 September 2022 and 15 September 2023. The cold dawn kept the grapes fresh and the skins firm until they reached the winery. In the field, we made an initial selection of grapes in 14-kilo boxes and, once in the winery, we carried out a second check to keep only the best bunches.

Vinification and aging: KORDE Blanc is a blend of two consecutive vintages. Both fermentation and aging are carried out entirely in French oak barrels. The first vintage (2022) is aged for twelve months and then blended with the next (2023), which ferments in barrels with its fine lees for a further six months.

Cellaring potential: 15 years

Bottling date: 21 March 2024 | Release date: September 2024*

Production: 2,490 bottles | Formats of presentation: 0,75L

Recomended consumption: It is ready to be enjoyed as soon as it is in your hands, but 1 or 2 more years in bottle will benefit it if we want to consume it at its best. We recommend serving it at 8-9° C.