

Blend

Kingpin White

The Kingpin governs his realm with an absolute authority. Drawn from the shadows by the seductive charms of a well-chosen wine, a relaxed bearing belies his formidable power.

Delight your senses with this indulgent wine. Bursting with tropical fruit flavours and a fresh citrus edge this rich, satisfying white, like the Kingpin, knows how to deliver.

Region

Blend is the new trend in the world of wine. These wines are made with different grapes of distinct vines, either for its regionality or for its variety. This characterizes them as unique wines with their own identity, in which the art of making wine is represented.

VARIETY Verdejo, Sauvignon blanc and Chardonnay	STYLE Still wine
ALCOHOL GRADUATION 12.5%	SERVING TEMPERATURE Between 6-8° C

Tasting Notes

Bright straw yellow with greenish glints, this wine shows a subtle complexity in its bouquet. It is distinguished by captivating nuances of peach and apricot, enhanced by hints of citrus and a soft smoky undertone. On the palate, it reveals its pleasing elegance through notes of tropical fruits, subtle vanilla nuances and exceptionally balanced acidity.

Food Pairing

In this wine, Kingpin discovers its ideal partner: it pairs harmoniously with pasta dishes, paella and a variety of cold tapas. It pairs exceptionally well with baked and smoked fish and a selection of cheeses.

Technical Information

The goal was to create a distinctive style of wine by harnessing the qualities of three different but complementary grape varieties from several notable winegrowing regions in Spain. Fermentations take place in stainless steel tanks over 20-25 days at maximum temperatures of 15°C. Once the vinification process is complete, the wine is left on its lees at low temperature for 2-3 months to develop secondary flavour characteristics. In the case of Chardonnay, the wine remains in French oak barrels for 3 months, with batonnage (stirring the lees) occurring several times a week.

Awards

2024 Sakura Awards: Kingpin white NV