

Aranleón Sólo

Blanco 2025

ARANLEÓN SÓLO TINTO was the first wine we crafted in our winery (vintage 2003). The first vintage for ARANLEÓN SÓLO BLANCO was 2013.. The snail has become the icon of our winery and our small tribute to the patient walk of the snail and the wine projects.

This would be the perfect drink to match salads, fried fish, sushis, ceviches, sea food, smoked fish of all kinds and even creams and foies.

REGION: D.O.P Utiel-Requena (Spain)

GRAPES FROM OUR OWN ORGANIC VINEYARDS

20 % Sauvignon Blanc from trellised non irrigated vineyards in Finca Los Rincones (La Portera, county Requena). Altitude 820 meters. Soil mix: Calcareous. Yield: 2 Kg / vine. Date of harvest: 1st week in September.

80 % Macabeo from trellised non irrigated vineyards in Finca Casa La Viña(La Portera, county: Requena). Altitude: 731 meters. Soil mix: sandy. Average yield: 3 Kg/ vine. Date of harvest: 1 st week in September

VINIFICATION

The date of harvest is fixed upon the tasting of the grapes. The grapes are machine harvested at night to preserve all the aromas. The different grape varieties are vinified separately.

The wine is aged on its own lees for two months in stainless steel vats. Skin maceration in cold for 12 hours and soft pressing to extract the must.

TASTING NOTE:

- **Colour:** Pale yellow with green ribbon
- **Nose:** Predominance of fresh varietal notes, some grapefruit, peach and tropical fruits (pineapple). We can smell as well some light hints of bakery from the ageing on the lees
- **Mouth:** With balanced acidity and unctuous sensations due to the ageing on the lees. This is a wine with body and persistence.

ANALYSIS

- Alcoholic Degree: 13 % Vol
- Sugar :1,8 gr/ liter
- Free SO₂: 25 mg / L
- pH:3,31
- Volatile Acidity: 0,29 g/l
- Total Acidity: 2,5 g/l

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