

Kiki & Juan Vino Tinto

THE FACTS

COUNTRY: Spain

REGION: Valencia

APPELLATION: Utiel-Requena

CEPAGE: 90% Bobal, 8% Tempranillo, 2% Macabeo

WINEMAKING: Hand-picked at night, most of fruit destemmed into inox for partial carbonic. Native co-ferm in tank, daily pumpovers.

ALCOHOL BY VOLUME: 12.5%

AGING: Portion of wine aged in tinajas (amphora)

ANNUAL PRODUCTION: 2200 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: Juicy & Fruity

AROMAS / FLAVORS: Orange peel, bing cherry, raspberry, Earl Grey

MOUTHFEEL: Clean & Fresh

THE SELLING POINTS

Cert. organic wine produced by John House of Ovum Wines.

SUSTAINABILITY: Certified Organic

PAIRINGS: Delicious with cheese and charcuterie, on its own

