



Perez Barquero, Fresquito, Vino de Tinaja, DO Montilla-Moriles, Spain, 2022

Producer Profile

Pérez Barquero was founded in 1905 by three brothers, José, Julián and Emilio Pérez Barquero, in Montilla-Moriles one of the oldest, most genuine but paradoxically least known regions in Spain.

Yet it was in 1985, when the Córdoba, Ruz and Garcia families took charge that the legacy of this noble estate and their mythical soleras, that the world finally took some notice. The regions landscape of soft albariza hills of the Sierra de Montilla and Moriles Alto is where the magic begins, and elevated in the jars, criaderas and soleras which dwell in the bodegas silent cathedral like cellars.

Viticulture

Produced from 100% Pedro Ximénez, from the Montilla-Moriles DO. It is a long standing method in Montilla-Moriles to let young Pedro Ximénez grape wines rest in traditional jars (concrete amphorae) or "tinajas" under their own "velo de flor" in order to acquire added character and complexity; and Fresquito is precisely this, nothing more and nothing less.

Winemaking

Selection of "yema" (free running) musts are fermented in stainless steel tanks at controlled temperature with native yeasts, then aged in traditional "jars" (called conos or tinajas) for approximately 9 months.

Tasting Note

This is a very typical Pedro Ximénez from Montilla-Moriles, with an intriguing intensity of herbs and dried fruit on the nose, with incredible freshness, supple and almost silky mouthfeel, and length.

Food Matching

Serve with tapas and hors d'oeuvres, sausages, seafood, fried fish, hard cheeses and a wide variety of dishes. Serve cold.



Product code: 5106

Technical Details

Varieties:

Pedro Ximénez 100%



ABV: 14.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

[Order online](#) or email orders@alliancewine.com