



D.O. Overview :

Under Vine : 10,379 ha (25,647 ac)

Vineyard Elevation Range : 600-900 m
(1,968-2,952 ft)

Climate : Costal Mediterranean and inland
Continental

Soil Types : Dark lime bearing soils on
subsoils of sedimentary rock

Primary Red : Monastrell, Tempranillo,
Garnacha, Cabernet Sauvignon, Merlot, Pinot
Noir, Petit Verdot, Cabernet Franc, Syrah

Primary White : Macabeo, Merseguera,
Planta Nova, Chardonnay, Parellada, Verdejo,
Moscatel de Grano Menudo, Sauvignon Blanc

ORIGIN

D.O. Alicante | Valenciana, Spain

DESIGNATION

Arbuí

ALCOHOL

13.5%

VARIETY

Merseguera & Chardonnay

Valued strongly for its viticultural properties, Merseguera is a native white grape variety with great resistance to drought and a slow ripening cycle for late harvest maturity. The clusters are medium in size with round, yellowish-green berries.

VINEYARD

Produced from sustainable, non-irrigated, estate vineyards. From selected plots of globet-pruned vines planted in calcareous-clay and sandy loam soils.

PROCESS

Fermentation occurs in barrel. Matures for 8 months, on lees, with regular battonage (stirring).

TASTING

Straw-yellow in color. Offers aromas of ripe mango, peach and honey with hints of vanilla from time aging in oak barrels. Rich in flavor and balanced with pronounced acidity. Long and aromatic through the finish.

WINERY

Bodegas Alejandro has been practicing traditional viticulture and wine production in the Alicante region since 1982. Their passion begins in their vineyards, and their intimate knowledge of the regions climate and geology allows them to craft wines with nuanced character and personality. This connection with the land stretches back 30 years, and as a family, they still walk the vineyards together. To achieve wines of exceptional quality, they are made in small quantities to ensure quality and control over the harvest, production and maturation.