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KORDE Blanc



A true oenological artwork... KORDE Blanc is an enigmatic wine that, through the careful blending of two vintages, unveils a singular complexity.

Crafted from Albillo Mayor and other native white varieties that coexist in the old vines from which it originates, this wine stands out for its enveloping profile, with subtle aromas of flowers and stone fruit, and a creamy texture that glides across the palate.



RIBERA DEL
DUERO
 SPAIN

WINE SPECIFICATIONS

Alcoholic content: 12°

Origin: KORDE Blanc comes from a blend of old vineyards located in Quintana del Pidio (Burgos), officially registered in 1960 and traditionally planted as a co-planted field.

At an average altitude of 850 metres, these plots preserve a rich diversity of native white varieties, with Albillo Mayor as the dominant grape, complemented by small proportions (<15%) of Malvasía Castellana, Viura, Pirulés, Rojal, and others. A mosaic of ancient vines that hold the living memory of Ribera's viticultural heritage.

Manual harvest: The harvest took place in the early hours of the morning on 15 September 2023 and 16 September 2024. The dawn chill kept the grapes fresh and the skins firm on their way to the winery.

In the vineyard, a first selection of grapes was made in small 12-kg boxes, followed by a second sorting in the winery to ensure that only the finest bunches were used.

Vinification and aging: KORDE Blanco is the result of blending two consecutive vintages. Both fermentation and ageing are carried out entirely in second-use French oak barrels.

The first vintage (2023) is aged for twelve months before being blended with the following (2024), which ferments in barrel and remains on its fine lees for a further six months.

Aging potential: 15 years. Recommended drinking window: Ready to enjoy upon release, though one or two additional years in bottle will enhance its full potential. Best served at 8–9°C.

Bottling date: 19 March 2024 | Release date: September 2025*

Number of bottles: 2,132 | Format: 750mL

TASTING NOTE

This white opens with a bright straw-yellow hue, a reflection of its freshness and purity. On the nose, it reveals restrained elegance, with notes of white flowers and ripe citrus, wrapped in a delicate saline nuance that adds depth.

The 2023 vintage, aged longer, provides the wine with its backbone—structure and seriousness—while the 2024 brings tension, energy, and vibrant freshness.

On the palate, it is precise and enveloping. The taut acidity balances its creamy texture, leaving a sensation that is both agile and persistent. A white wine of character and finesse, it evolves beautifully in the glass, leaving a long, clean, and subtly mineral finish..



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