

EL SUECO ALBILLO 2019

VINEYARD

Variety: 100% albillo mayor grapes, taken from old vines in traditional vineyard fields.

Location: sunny slopes at Hontoria de Valdearados, at an altitude of more than 800m.

Soil: loamy soil, with limestone and pebbles.

HARVEST AND FERMENTATION


Harvested by hand in 18 kg crates.
Manual selection at triage desk, and subsequent grape-by-grape selection after destalking.


Alcoholic fermentation: part in French oak barrels, and another in deposits.


MATURATION

6 months, in 225 l French oak barrels, keeping the fine lees.

TASTE NOTES

 Straw with golden highlights.

 White fruit aroma, notes of apples and peaches. Floral hints, with spicy and smoky scents at the close.

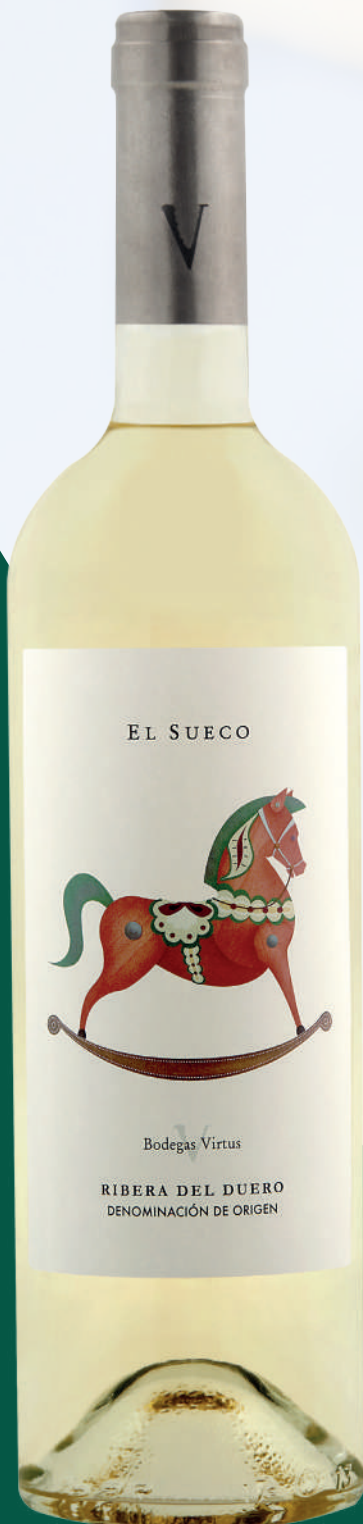
 Elegant glycerine texture, balanced acidity. Good structure, supported by smooth and aromatic toasty notes that remain as an aftertaste.

Designation of origin: Ribera del Duero.

Alcoholic content: 13% Vol.

Total acidity: 6,46 pH: 3,21

Production: 1.750 75cl bottles.



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