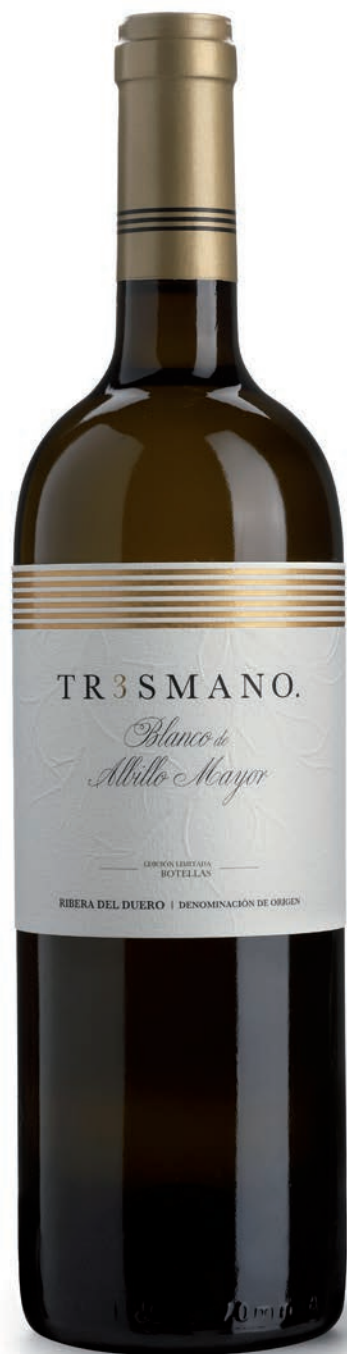


# Albillo Mayor 2022



## VINEYARDS

100% Albillo Mayor from isolated vines that must be selected in vineyards between 60 and 100 years old, located in the area of Olmedillo, Nava de Roa and Villalba. With sandy soils over limestone. This is not a 100% Albillo Mayor vineyard.

## HARVEST

2022 Harvest Campaign was marked by drought and high temperatures. The drought and lack of rain during the beginning of the campaign favoured the excellent health of the grapes and, likewise, the size of the berries of Albillo Mayor were smaller. As a result, we find white wines characterized by a relevant aromatic intensity and great freshness. Excellent vintage to combine with a barrel stay to provide greater aromatic complexity.

## WINEMAKING

After direct pressing of the fresh grapes, fermentation and subsequent aging take place in the same French oak barrels. The wine has remained in contact with fine lees for 8 months until it is bottled in an artisanal way.

## TASTING NOTES

It has a clean and bright colour, with slightly straw tones. Intense on the nose, fragrant, reminiscent of almond trees in bloom. In the mouth it is fresh, very unctuous, with a pleasant texture. Its natural acidity and volume give us a refreshing sensation that invites us to drink. Adequate structure and balance.

## SERVING SUGGESTION

Pairs perfectly with fatty fish, such as turbot or sea bream. Perfect with fresh grilled foie and all bird stews.

## DATA

**ABV:** 13% vol.

**Vintage Rating by the Regulatory Council:** Excellent.

**Production:** 1,600 bottles of 75 cl.

**Tim  
Atkin** MW

**93**  
POINTS