



Robert Parker  
WINE ADVOCATE

91  
PTS



# **FORLONG 80/20 2021**

**ORGANIC WHITE AND NATURAL WINE  
100% PALOMINO MACERATED WITH PEDRO XIMÉNEZ GRAPE SKINS  
12 % ALC/VOL.  
MANUAL HARVEST**

ACCORDING TO OUR PHILOSOPHY OF PRODUCING WINES WHICH REFLECT OUR "TERROIR", FORLONG 80/20 IS A UNIQUE BLEND OF A 100% PALOMINO GRAPES, WITH PEDRO XIMENEZ SKINS CONTACT. THEY HAVE BEEN TREATED WITH THE CARE AND KNOWLEDGE THAT THEY DESERVE, FIRST AT THE VINEYARD AND THEN AT OUR WINE CELLAR UTILIZING A COMPLETE AND STRICT NATURAL QUALITY PROCESS. OUR HARVEST 2021 ITS BEEN FEMENTATED IN AMPHORES (TERRACOTA TANKS)

PALOMINO GRAPES UNDERGO DIRECT PRESSING AND ARE FERMENTED AT OUR WINE CELLAR IN A DIFFERENT MANNER THAN THAT USED FOR OTHER WHITE GRAPES VARIETIES, IN OUR CASE THEY ARE FERMENTED ALONG WITH THEIR GRAPE SKINS (LIKE RED WINES).

THE DIFFERENCE IN THIS YEAR'S 80/20 IS THAT THE FERMENTATION PROCESS ALSO INCLUDES SKINS FROM THE PEDRO XIMENEZ GRAPE VARIETY THEREBY TRYING TO EXTRACT MORE AROMAS AND TIPICITY FROM THESE GRAPES.

ONCE THE MALOLACTIC FERMENTATION IS OVER IN THE AMPHORES, THE WINE IS STORED IN STAINLESS STEEL TANKS FOR 5 MONTHS SO THAT IT DECANTS IN A NATURAL WAY. AFTERWARDS, THIS NATURAL WINE IS BOTTLED WITHOUT ANY CHEMICAL INTERVENTION. ACCORDINGLY NATURAL SEDIMENTS ARE LIKELY TO BE FOUND.

## **TASTING**

IN THE VISUAL PHASE WE OBSERVE A SLIGHT TURBIDITY BUT ONCE WE SWIRL THE GLASS, THE WINE IS VERY DENSE AND WE CAN SEE TEARS SLOWLY GLIDING DOWN THE WALLS OF THE GLASS.

IN THE OLFACTORY PHASE IT IS BALSAMIC, ESPRESSIVE, INTENSE, WITH MEDITERRANEAN NOTES LIKE ROSEMARY AND THYME. ONCE WE SWIRL THE GLASS WE CAN NOTE THE APPEARANCE OF AROMAS SUCH AS FLOWERS (ROSE), TALC (CHALK, CHALKY ORIGIN?) AND CITRUS (SIMILAR TO LEMON ZEST) CHARACTERISTICS THAT MAKE IT FRESH AND AT THE SAME TIME INVITING. WE ALSO NOTE A CHALKY AROMA WHICH PERFECTLY REMINDS US ONE OF ITS ORIGIN, THE "ALBARIZA" VINEYARD SOIL.

ON THE PALATE IT HAS A PLEASANT INTRODUCTION WITH A DENSITY CONFIRMING THAT WHICH WE OBSERVES IN THE VISUAL ANALYSIS. ITS PASSAGE THROUGH THE MOUTH REVEALS ITS SALINITY AND IT HAS A PERSISTENT AFTERTASTE WHICH INVITES ONE TO CONTINUE ENJOYING THIS WINE