



SOTOMANRIQUE
LA VIÑA DE AYER ALBILLO REAL 2018
D.O.P. CEBREROS-SIERRA DE GREDOS

VINTAGE: 2018

SORT OF WINE: WHITE WINE WITH AGEING

AREA: OLD VINEYARDS FROM D.O.P CEBREROS – SIERRA DE GREDOS

GRAPE: ALBILLO REAL

VINEYARD: OLD BUSH VINES WITH AN AVERAGE AGE OF 60 YEARS OLD BETWEEN 700-800 m ABOVE SEA LEVEL. YIELDS OF 2000 KG/HA. VINE SETTLED MOSTLY ON GRANITIC SOILS WITH SOME SLATES. ALL OF THEM DRY FARM.

HARVEST: 2018 WAS AN UNUSUAL HARVEST TO ALBILLO REAL, CAUSE THIS VARIETY LOVE HEAT, SUN AND DRYNESS RATHER THAN RAIN AND LOWER TEMPERATURES AT IT HAPPENED IN 2018 BUT WE KNEW A NEW SIDE OF ALBILLO REAL LIGHTER AND LONGER, WITH LOWER ALCOHOL THAT LET THE GRAPE EXPRESS HERSELF ON HERBS NOTES.

WINE MAKING: PICKING BY HAND ON 20KG BOXES. PRECOOLING TO 0°C OF GRAPES BEFORE PROCESING. 36H OF SKINS MACERATION, SPONTANEOUS FERMENTATION ON CONCRETE TANKS AND THEN AGED ON 100HL SLOVENIAN OAK TANK DURING 8 MONTHS

BOTTLING: DECEMBER 2019

ALCOHOL: 12.5% VOL.

ANALYTIC: 3.9 GR TARTATIC ACID/L PH:3.5

TASTING NOTES: BRIGHT YELLOW COLOR, HIGHLY EXPRESSIVE WITH WHITE FLOWERS AND BONE FRUITS, TASTY, BIG PALATE WITH VOLUME AND PERSISTENT. AS RESULT, AN ELEGANT WINE, COMPLEX, WITH A LOT OF PERSONALITY. REALLY GOOD CHOICE TO PAIRE WITH CHEESE OR LEGUMES. TO SERVE 8-12°C

PRODUCTION: 12000 BT 75CL

ROBERT PARKER RATING: 90 P