



Robert Parker
WINE ADVOCATE

90+
PTS



FORLONG BLANCO 2021

ORGANIC WHITE WINE
100% PALOMINO.
12 % ALCOHOL PER VOLUME MANUAL HARVEST.

WITH AN EARLY HAND-MADE HARVEST, THE LIFE OF THIS PALOMINO BEGINS. THE HARVESTED GRAPES ARE IMMEDIATELY PLACED INTO A REFRIGERATED CONTAINER AND REMAIN THERE FOR 24-48 HOURS. THIS IS DONE IN ORDER TO REDUCE THE TEMPERATURE OF THE GRAPES TO APPROXIMATELY 6 DEGREES CELSIUS. SELECTED TO THE MAXIMUM, IN THE VINES AND THE SELECTION TABLE, GRAPES THAT ARE PRESSED ARE OF THE HIGHEST QUALITY. AFTERWARDS, THE GRAPES ARE SENT TO A SELECTION TABLE AREA, WHERE IMPERFECTIONS ARE REMOVED. THE GRAPES ARE THEN TRANSFERRED TO THE DESTEMMING MACHINE AND WILL BE PRESSED AND PLACED INTO THE STAINLESS STEEL TANKS. AFTER THREE DAYS, THE TEMPERATURE WILL HAVE REACHED ABOUT 15 ° DEGREES CELSIUS WHICH IS THE TEMPERATURE AT WHICH SPONTANEOUS FERMENTATION WILL BEGIN. THE FERMENTATION PROCESS TRANSFORMS THE SUGAR FROM THE GRAPES INTO ALCOHOL, AND PRODUCES HEAT AS WELL AS CARBON DIOXIDE. WE ASSIST WITH THESE NATURAL PROCESS BY CONTROLLING TEMPERATURE UP TO 15 DEGREES CELSIUS. THE FERMENTATION AT THAT LOW TEMPERATURE, WILL ASSURE THE PRESERVATION OF THE TERROIR. IT TAKES MORE THAN 20 DAYS FOR THIS FERMENTATION WHICH IS AGED ALONG WITH LEES. IT'S BEING AGED WITH THE LEES FOR 6 MOUNTHS. ACCORDINGLING NATURAL SEDIMENTS ARE LIKELY TO BE FOUND.

TASTING NOTES:

COLOR: BRILLIANT AND CRYSTALLINE COLOR GOLDED YELLOW WITH INTENSIVE GREEN REFLECTIONS. THIS WHITE WINE MOVES IN THE CUP WITH HIGH DENSITY.

NOSE: VERY INTENSE, AROMATIC AND FLORAL PERFUMED, WITH A BALSAMIC, CITRIC AND TROPICAL BACKGROUND.

MOUTH: INTENSE, WHERE FRUIT AND MINERALITY ARE THE PROTAGONIST. AT THE BASE OF THE MOUTH WE DETECT CHALK, A MINERAL AROMA PRODUCED BY THE SOIL IN WHICH THE VINES ARE LOCATED (ALBARIZA SOIL).

GREAT SAPIDITY THAT CONTRIBUTES FRESHNESS AND SEA AROMAS. A WHITE THAT EXPRESSES THE SOIL ALBARIZA FROM WHERE IT PROCEEDS AND ITS PROXIMITY TO THE SEA.