

Albyreal 2021



Breeds: Albillo Real.

Vineyard planting year: It comes from 2 vineyards. One of our property from the 1960's and another very old undated one. Clean cultivation without pesticides or chemical fertilizers. Our vineyard is certified organic.

Soil: Pebble and sand on a clay bottom.

Height above sea level: 850 meters above sea level.

Vinification method: The grapes are left in the cool of the night. In the morning they are squeezed without destemming and a foot of Cuba is added. On the third day and once the fermentation has started, it is pressed without any type of racking. After a couple of clean rackings, it is bottled unfiltered on the descending crescent moon of April.

Tasting notes: Typical Albillo Real aromas but with sufficient acidity with some residual sugar and aromas of coffee caramel and chamomile, elegance and finesse with medium volume.

Analytical: Alcohol: 14.3% Vol. Total So₂: <10mg/l Total acidity: 5.6 g/l tartaric Acidity volatile: 0.48gr/l PH: 3.80 Sugar: <0.5gr/l
Number of Bottles: 1352 units of 75cl.



La
MICROBODEGA
del **Alumbro**