

# Alumbro blanco 2021



**Varieties:** Godello 20%, Verdeja 60% and Chaselas 20% Vineyard planting year: Godello and Chaselas (1909) Verdeja (1909)

**Soil:** Pebble and sand on a clay bottom.

**Height above sea level:** 800-900

**Vinification method:** The three varieties are fermented together after a few hours of maceration with all the components of the cluster. Then a light racking is carried out, continuing free fermentation in stainless steel tanks for approximately 1 month.

**Tasting notes:** Fresh grass, hay, some fennel, apple, white flowers, orange blossom, peach.

**Recommended temperature:** 12°C

**Analytical:** Alcohol: 13.5% vol So2 total < 10mg/l Total acidity: 5.5 g/l Volatile acidity: 0.49gr/l PH: 3.55 Sugar: <0.5 gr/l Number of Bottles: 1700 units of 75 cl. **Certifications:** Godello and Chaselas cultivation cert. Bio. Verdeja organic cultivation without certification



La  
**MICROBODEGA**  
del **Alumbro**