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## Albus 6 months 2018

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**Variety:** Albillo mayor 100%  
**Age:** >100 years  
**Vineyard:** More than century-old 50 vineyards plant in vase  
**Area:** 6 HA.  
**Production:** 2500 Kgs/Ha.  
**Location:** Aldea de San Esteban, Peñalba de San Esteban, San Esteban de Gormaz and Quintanilla de Tres Barrios.  
**Soils:** Diverse; sandy, stony and clayey.  
**Weather:** dry winter, rainy spring and warm summer.  
**Barrel maturation:** > 6 months in French acacia and oak barrels.  
**Bottle maturation:** > 6 months

### Tasting note

#### APPEARANCE

Clean and bright with straw yellow color and gold trim due to its barrel maturation.

#### NOSE

White meat fruits such as reinette apple and pear can be appreciated with soft hints of butter and cream. Further notes of flowers.

#### PALATE

Fresh and well balanced between acidity and alcohol. Rounded tannins due to the wood and long at the end.

### Analytical Parameters

- Alcohol by volume: 13,5 %
- Total acidity: 5,5
- Volatile acidity: 0,55
- PH: 3,54
- Residual sugar: 1,5

**SERVING RECOMENDATIONS;** SERVING TEMPERATURE 8º/10ºC.

