

The 80-100 year old vines grow in clay soils at 2,500 metres altitude. The WHITE grapes are hand-harvested. After whole bunch pressing and spontaneous fermentation the wine is aged for 3 months on fine lees, and for a further 3 in used French oak barrels. Mineral and elegant nose, gentle citrus aromatics with hints of fennel. Dry and focused palate with a gentle smokiness from the careful reductive winemaking, and long length and concentration. Grapes: Dona Blanca, Palomino, Godello, Albillo Mayor & Verdejo

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