



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: Doña Blanca, Palomino, Godello, Albillo Mayor & Verdejo



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: Doña Blanca, Palomino, Godello, Albillo Mayor & Verdejo



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: Doña Blanca, Palomino, Godello, Albillo Mayor & Verdejo



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: Doña Blanca, Palomino, Godello, Albillo Mayor & Verdejo



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: Doña Blanca, Palomino, Godello, Albillo Mayor & Verdejo



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: Doña Blanca, Palomino, Godello, Albillo Mayor & Verdejo

