



## CANTOCUERDAS. ALBILLO

---



**VARIETY:** 100% Albillo Real.

**CONCEPT:** Single plot wine.

**VINEYARD:** The vineyard is surrounded by Mediterranean forest on top of a 740 m high windy hill. The vines are around 90 years old. The dark granitic soil is shallow and poor in organic matter, and therefore very unfertile. Non-certified organic viticulture.

**ELABORATION:** Grapes are cooled for 24 hours to favor a pre-fermentative maceration and slower extraction. Vinification takes place in 500 l French oak barrels, for two parts, and in open tank as if it were red wine, with whole bunches and 50 days maceration, for one part.

**AGEING:** 11 months in 500 l French oak barrels, or as long as the wine needs. We do not use *batonage* techniques.

**PRODUCTION:** 1,500 bottles.