ALBARIN

Palma

Varietal: 100% Albarín. The Albarín variety is native to the north of the Iberian Peninsula; however, it has adapted very well to the northern region of Castilla y León. It is a grape that was on the verge of extinction and is now gaining popularity among consumers.

Terroir:
Soil: The region of Castilla y León is characterized by being a plateau with an elevation ranging from 800 to 950 meters above sea level. The soils are deep, composed of pebbles, clay, and sand.

Rainfall: The rainfall regime varies between 350 to 450 millimeters annually. This amount of water is sufficient for vine cultivation.

Temperature: : It oscillates between day and night, varying in the summer and autumn seasons between 30°C during the day and 8°C at night.

Vineyard: Trained in high trellis system with 4,500 plants per hectare.

Vinification:
Mechanical harvest in the early morning hours to achieve low grape temperatures.
Gentle crushing process to release the free-run juice.
Cold maceration: For this grape, cold maceration is very important as it achieves the extraction of most aromatic precursors from the grape skin.
Pre-settling: The must is kept cold for 36 hours for natural clarification. Subsequent racking and start of fermentation. Fermentation at controlled temperatures between 13 and 16°C.
Harvest: Between late September and early October.
Aging: No oak aging

Notes: : It is a variety that combines citrus aromas, such as grapefruit, and floral notes, like jasmine. The wines present good natural acidity, with medium structure and a smooth, persistent, and fresh finish.

Food pairing: Very good accompaniment to white meats and fish.

ABV: 13,5°. **Residual sugar:** - 1,8 gr/lt - **PH:** 3.15.