



CABALLERO ZIFAR

ALBILLO MAYOR

TECHNIQUE:

Category: White dry wine.

Denomination of Origin: D.O. Ribera del Duero.

Variety of grapes: Albillo Mayor 100%.

Vineyards: 9 different plots, mainly in the Anguix and Roa area

Altitude: at 910 m. a.s.l.

Harvest: Manual. 15Kg. boxes. 1,3 kg Wine strain approximate performance

Elaboration: Direct pneumatic press with 6 hours of cold maceration, fermentation in new extra fine grain French oak barrels, with local yeasts generating very low levels of sulfur prior to bottling.

Aged: 8 months in french oak barrels.

Alcohol content: 13% vol.

Service temperature: 41°- 44°F.

TASTING NOTES:

Appearance: Pale color due to its special and extreme care against oxidation, yellow color with distinct grey tones as a result of its complex making process.

Nose: Complex with white fruits notes, hint of jasmine flowers, slightly syrupy with peach undertones, its aromas unfold slowly, an elegant and short-lived wine, made to be enjoyed.

Palate: Is an implosion of flavours attached to a structure of gentle tannins, long distance, volume and large mouth.

