

## CASTILLO DE ALBAI



### GRAPE VARIETIES

100% Tempranillo

### SOIL

Grown in a mixture of iron clad, sandy alluvial and calcareous clay soils.

### VINIFICATION

After macerating in the press for around 8 hours, this white wine ferments in new, French oak casks. After fermentation it is left on its lees for a further 3 months until ready for bottling.



### TASTING NOTES.

Cherry red with vibrant, violet highlights. The nose is intense with rich aromas of red berries and a hint of strawberry yogurt. Ultra-fresh with good acidity accentuating blackberry fruit with a long persistent finish. Great with BBQ meats and cold cuts.