

CONSUELO



Vintage: 2018.

Type of wine: Barrel-aged white.

Production: 600 bottles, 750 ml.

Grape varieties: 100% Albillo Mayor. Vines from different vineyards and parcels planted between 1891 and 1910.

Vineyards: Located in different villages such as La Horra, Olmedillo de Roa, Peñafiel, Quintanilla de Onésimo, and others; heights range from 770 m to 1000 m. above sea-level; different soils (limestone, clay, etc) and different facings.

Winemaking: Grapes harvested by hand during the second week of September 2018, destemmed and crushed, then 7 days maceration on the skins. Fermented in 500 liter French oak barrels on their own lees from the different vineyards. No corrections or additions.

Aging: One year in 500 liter French oak barrel, without any rackings, but with batonage of the fine lees.

Date of bottling: February 2020.

Presentation: Burgundy bottle, 750 ml, cardboard boxes of 6 bottles.

Conservación: Constant temperature between 14°C and 18°C protected from light and humidity.

Evolution: Ideal for consumption over the next 5 years.

Serve at: 10°C/12°C.