

LOVAMOR



Vintage: 2019.

Type of wine: White, no aging.

Production: 5,000 bottles, 750 ml.

Grape variety: 100% Albillo. The grapes come from different vineyards planted between 1891 and 1910.

Vineyards: Located in different plots at different altitudes (770-1000 m.), soil types (limestone, clay, etc.) and facings.

Winemaking: Grapes harvested by hand during the last week of September 2019, destemmed and crushed, 7 days maceration on the skins. Fermented in stainless Steel tank and 2,000 liter chestnut barrel using the natural wild yeast from the different vineyards in that year; no additions or corrections. The must was inertized in order to prevent excessive oxidation. There was no malolactic fermentation, and we made use of the cold of the Castillian winter to stabilize and decant the wine outdoors for a few months. The wine was then bottles under conditions natural stability and clarity; nevertheless it is NORMAL for some precipitates to appear in the bottle during its lifetime, give the natural nature of the processing.

Aging: None.

Date of bottling: February 2020.

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

Storage: Constant temperature of between 10°C and 15°C protected from light and humidity.

Evolution: Ideal for consumption during this year and the next.

Serve at: 8°C/10°C.