

Trus Albillo Major Ribera del Duero Blanco Reserva

Palacios Vinos de Finca

Spain - Castilla y Leon - Ribera del Duero

Light straw yellow color despite its age. Aromas of white flowers and grapefruit typical of the variety, along with some very light notes of toasted wood and of long bottle ageing. Very well-balanced on the palate, with the characteristic fullness of the variety and a very refreshing natural acidity which bodes well for the wine's ageing. A wine for ageing which already displays all its complexity and elegance. We recommend consumption at a temperature of between 8 and 12°C.

Grapes are coming from a Goblet-trained vineyards in Peñaranda de Duero. Dry-farmed, without irrigation. Different orientations and altitudes.

TA: 6 g/l in tartaric acidity.

VA: 0.4g/l.

pH: 3.3.

Specifications

Appellation	Ribera del Duero
Wine Type	White
Varietals	100% Albillo Major
Age of Vines	Over 50 years-old vineyards
Soil type	Great variability. Predominantly very poor soils of gravel and sand with limestone at depth.
Vinification	Harvested by hand in 15 kg boxes and 300 kg crates. Destemmed and crushed for a brief cold maceration. Subsequent bleeding, brief pressing and light racking prior to alcoholic fermentation at a controlled temperature of 14 to 18°C for about 20 days. Subsequent ageing in used barrels for 6 months without battonage. Six months in used 225-litre barrels and from selected cooperages which, due to their low toast content, will give minimum contribution to the wine and, consequently, a greater prominence to the variety and its evolution over the long period of bottle ageing.

