

## Pincerna Albarín Blanco

Grape Varieties:	100% Albarín Blanco
Vintage:	2023
Alcohol %:	13% vol
Total Acidity:	5,65 g/l
pH:	3,10

**Viticulture and Enology:** the vineyard from which this wine comes from is located in Gordoncillo, a town well known for its tradition in viticulture. The soils are mostly clay-loam in composition with some sand and a large amount of pebbles. The altitude is 740 meters, which provides ideal conditions for the generation of aromas. The vineyard is trellised with a plantation density of 2200 vines per hectare.

The grapes are harvested at night to take advantage of the natural cold weather, arriving in the early hours of the morning at low temperatures. The grapes are then processed, destemmed and crushed, and finally directed to a very soft pneumatic press.

The resulting must is hyper-oxidized. A process, were we provoke an aggressive oxidation that will eliminate all the easily oxidizable compounds. This way, when all aromatic compounds are released during fermentation, they do not encounter anything that could limit their aromatic expression.

The must is bled by gravity and directed to another tank where it will be allowed to decant for 24 hours, always without breaking the cold chain. After these 24 hours have passed, we are left with only the clean must and this is what ferments in tanks at a controlled temperature of 14 °C.

Once fermentation is complete, the wine is kept on its lees for two months, which are suspended every day.

**Tasting Notes:** Very attractive greenish yellow color. On the nose, it reminds us of a tropical and citrus fruit salad, with aromas of aromatic plants such as basil, mint and peppermint. In the mouth it seems that we are eating a fruit because of its texture, but we have the feeling that it tastes of flowers and aromatic plants. In the mouth, it is very fresh, with an acidity that captivates us with its perfect balance.

**Food pairing:** when we are deciding which wine to drink right before enjoying an aperitif before lunch or dinner, Pincerna Albarín always comes to one's mind. We can say that it pairs perfectly with our thoughts, because executes an order: choose a drink...choose Pincerna Albarín. The

The ideas that perhaps are most suitable are: any appetizer, many kinds of tapas, salads of all kinds, any rice, soft cheeses, and any variety of fish. A very lively wine that adapts very well to countless dishes.

