

A N D R É S
ALONSO

Verdejo Albillo 2024

Andres Alonso is a shepherd and a close friend. He is a very down-to-earth and inspiring person shaped by the Spanish landscape for so many years. A born natural and true Iberian to whom we dedicate this project. With pride we offer you an insight to the hidden treasures from Spain.

Beautiful wine area 13 km north of Valladolid. The vineyards are located at an altitude of 800 meters, in the municipality of Mucientes, in the Pisuerga valley, at the foot of the Torozos Mountains. The soils are mainly clay-limestone and stony. Its climate is continental with an Atlantic influence, marked by strong temperature fluctuations, both day and night and between seasons.

TECHNICAL INFORMATION

Harvest time: End of of September

Classification: Vino de la Tierra de Castilla y León

Grapes Varieties: 90% Verdejo - 10% Albillo

Vinification: Cold pre-fermentation for 6 hours and slow fermentation at 12°C, with a short batónnage on fine lees.

Winemaker: Rubén Magallanes

TASTING NOTES

Pale yellow-green colour. Citrus notes and hints of muscatel. Very fresh and elegant on the palate, slightly herbaceous. Tropical and lemony notes on the finish.

SERVING TEMPERATURE: 11-12°C

PAIRING: Perfect with seafood, carpaccio and fish, salmon or smoked trout mousse, it will not overshadow white meats, poultry or fresh cheeses. Good friends, a few nibbles and this verdejo will do the rest.

ANALYSE

Alcohol: 13,01 % vol

pH: 3,48

Total Acidity : 5,79 g/l

Residual Sugar: 2,6 g/l

SO2 Total: 79m g/l



BODEGAS

RAICES IBERICAS