

Bodegas Altolandon, Biodiverso, Manchuela, Spain, 2019

Producer Profile

Owner & winemaker, Rosalia Molina, makes organic wines in one of Spain's highest altitude wineries. Her mission is to make wines that express the typicity of DO Manchuela: the vineyard, the altitude and the varieties planted.

This is a climate on the edge of what is possible: at 1,100 metres above sea level, the grapes experience a large diurnal range that encourages even ripening and helps to retain natural acidity. Rosalia's vineyards are certified organic, she uses only natural fertilisers, promoting biodiversity by welcoming chickens, sheep and pigs from local farms to roam the vineyards freely. Grapes are hand harvested and vinified as naturally as possible with native yeasts and little other intervention. The wines are then aged in clay amphora and some in French oak to give texture and complexity.

Viticulture

Vineyards are planted at a very high altitude giving vines the perfect conditions to produce fine, balanced wines. Organically certified and practicing biodynamic farming methods. Towards the beginning of October whole bunches of Petit Manseng are hand harvested into 12kg cases to ensure whole, undamaged grapes arrive at the winery.

Winemaking

Grapes undergo maceration on skins for 24 hours in 1000 litre amphora before spontaneous fermentation begins. Once completed, Flor develops on the surface of the wine, producing a veil that protects and transforms the wine during its two years of aging in amphora. This type of aging enriches and improves the flavour characteristics, but requires periodic and careful monitoring of the analytical and sensory parameters. The wine is naturally protected from oxidation and the astringency of the wine decreases during aging on the lees, new aromas are developed and the aromatic persistence in the wine is increased.

Tasting Note

Almost golden in colours, there are generous aromas of lemon, grapefruit, pear and toast aromas as well almonds, butter and spice. This is a serious wine, showing typical flavours of Petit Manseng. The palate is fresh and refined with a weight that carries through to the finish. The biological fermentation makes the character of this wine totally unique - dry and with saline texture, with lovely freshness and persistence on the palate.

Food Matching

This is a real food wine, and so versatile. Turkey, foie gras, spicy appetisers, roast lamb, braised pork, goat cheese.



Product code: 4619

Technical Details

Varieties:

Petit Manseng 100%



ABV: 14.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

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