



Product code: 2192

## Bodegas Altolandon Blanco, Manchuela, Spain, 2016



### Producer Profile

As the lands starts to rise, inland northwest of Valencia, you will find Roselia Molina heading up Bodegas Altolandon.

The property consists of 120 hectares with the winery resting right in the centre, not only making it aesthetically satisfying but also extremely practical. At 1,100 metres above sea level, the altitude serves to benefit the grapes with large diurnal variations which encourage even ripening and also helping retain their natural acidity. Organic methods are used to manage the vines utilising only natural fertilisers and some green pruning to further guarantee the quality of fruit prior to hand-harvesting. The grapes are vinified as naturally as possible with native yeasts and little other intervention. The wines are then aged in French oak and some in clay amphora to retain purity, but build complexity.

### Viticulture

The 15 year old vineyards face north-south, at about 1100 metres surrounded by mountains but on a flat plain. The vineyards are farmed organically, sustainably and biodynamically with vines cordon trained and spur pruned.

### Winemaking

Harvested by hand at the end of September into small cases. The juice remains in contact with the skins for 12 hours, followed by a temperature controlled fermentation with native yeast. Aging in oak barrek without malolactic fermentation. Cold stabilisation is natural when the temperature drops to minus 15 degrees in winter.

### Tasting Note

An intense golden colour, lemon zest and grapefruit greet the nose with elements of toasted bread, butter and nuts. The palate is greasy but balanced with fresh fruit, acidity and in perfect harmony with the well integrated oak and alcohol.

### Food Matching

Chicken stew, creamy pasta or fish with sauce.

### Technical Details

#### Varieties:

Chardonnay 50%  
Petit Manseng 50%

ABV: 12%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

### Oak Treatment

Time: 4 Months

Type: French 500 Litre

% wine oaked: 100

% new oak: None