



Bodegas Altolandon, Enblanco de Altolandon, DO Manchuela, Spain, 2022

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

The harvest is done manually into 12 kg cases to prevent the grapes from being crushed and are harvested from 15 year old vines grown on limestone and stony soils.

Winemaking

The wine is produced as naturally as possible and fermented spontaneously on the skins in 1000 litre amphora to maximise the potential of the grapes. There are no added sulphites and cold stabilisation is done naturally during the coldest months when temperatures can drop to -15° C.

Tasting Note

A very pale orange pink colour, the nose is elegant with sweet aromas of stone fruits, mineral and anise, supported by apricot, mirabelle plum and citrus notes. Full and well rounded on the palate, with plenty of weight, yet still elegant, lively and light in body. Easy to drink.

Food Matching

The perfect appetiser, but excellent with Tapas, baked fish and sushi.



Product code: 3597

Technical Details

Varieties:

Garnacha Blanca 50%

Garnacha Gris 50%



ABV: 12.5%

Closure: Natural cork

Colour: Orange

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

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