

# Bodegas Altolandon, Sin Filtros Garnacha Blanca, Manchuela, Spain, 2019



## Technical Details

### Varieties:

Grenache Blanc 100%

ABV: 12.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

### Oak Treatment

No oak treatment

## Producer Profile

As the lands starts to rise, inland northwest of Valencia, you will find Rosalia 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

100% White Grenache. The skin of the Grenache Blanca grape is golden in colour and naturally produces wines with a nutty tartness. The vineyards are planted on a plateau at 1100 m, with vines averaging 20 years of age. Grapes are grown with minimum intervention and maximum care, minimal irrigation and environmentally friendly fertilisation. Rosalia practices green harvesting: removing green and unripe grapes in order to reduce yield and increase quality of remaining grapes.

## Winemaking

The grapes are first put into 1000 litre amphoras and skins are left in contact with the must for 24 hours before the fermentation starts spontaneously, which then takes approximately 28 days. Maceration of the skins and seeds is carried out to extract colour, tannins and flavour, and is also a natural way of preserving the wine. AltoLandon work in harmony with nature, utilising the lunar calendar to select the best day for pruning, decanting, bottling and all work carried out in the cellar.

## Tasting Note

This wine has a dark yellow colour with deep amber hues, profound autumnal aromas, ripe apricots, almonds, notes of tangerine, citrus peel and a hint of dry grassiness. Whilst the nose alludes to sweetness, it is bone dry in the mouth, has balanced acidity and complex tart fruitiness, deep flavours of dried mango, touch of fresh peach pie, earthy mineral, complex flavors and dry tannin finish. So good!

## Food Matching

A food lovers dream wine. A great wine for those dishes that could pair with either a red or a White, curry, tajine, chicken, squab, aubergine, salmon and a variety of cheeses.