



Contreras Ruiz, Viña Barredero Blanco, DO Condado de Huelva, Spain, 2022

Producer Profile

Next to the National Park of Donana, an area of preserved natural beauty, Bodegas Contreras Ruiz champions the rich, full bodied Zalema grape.

Located in the deep south of Spain, on the Atlantic coast close to Portugal, this is the perfect site to grow this local variety organically. Their goal is to make complex wines, where this single grape variety is expressed in different ways according to site and soil.

Viticulture

Having converted a substantial portion of their vineyards to organic viticulture they are aiming to have certified wines within the next few years and with this comes respect for the environment and shows through in the way they produce distinct fresh young wines. Vineyards are calcareous in nature and are rich in saline content. Fruit comes from 5 vineyards around the Doñana national park, which are calcareous and rich in saline content.

Winemaking

The must fermentation is carried out at low temperature over 14 days in stainless steel, then a maceration with the must is left in contact with the skins to obtain greater flavour intensity, and then aged on its fine lees.

Tasting Note

Bright yellow with gold and green highlights. This is a fine and elegant wine, with vast aromatic range from citrus fruits like grapefruit and orange through to floral notes and blossom and tropical fruits like peach and pineapple. The palate is similar with fresh acidity, slightly saline and with a rich and long finish.

Food Matching

Seafood, fish and rice.



Product code: 2082

Technical Details

Varieties:

Zalema 100%



ABV: 12%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

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