



# Vides Singulares, Con-Sentido Albillo Real, DOP Cebreros, Spain, 2019

## Viticulture

Grapes come from several selected plots in located in the Alberche de Cebreros valley where the soil is mostly granitic or a silt-sandy texture, and the 50 to 70 year old bush vines are at an elevation of between 800 and 850m. The vineyards are managed naturally, without the use of herbicides.

## Winemaking

Manually harvested, the grapes are 100% de-stemmed and fermented with native yeasts in 3,000 litre stainless steel tanks. There is a pre-fermentative maceration on the skins and a natural decanting for 24 hours. The wine is then removed from the fine lees on its way to resting in 3000 litre fudre and then aged for 6 months in used 400 and 650 litre French oak barrels. Bottled un-fined.

## Tasting Note

An excellent expression of Ablillo Real, this is a little balsamic, with notes of dried white flowers and almonds. It's unctuous but coupled with citrus notes, some salinity and delicate twist of bitterness to lift the finish.

## Food Matching

Stuffed piquillo peppers and snapper sashimi.

## Awards

**James Suckling 92 Points**



Product code: 4553

### Technical Details

#### Varieties:

Albillo Real 100%



**ABV:** 13.5%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 6 Months

**Type:** 400 and 650 Litre  
French Oak

**% wine oaked:** 100

**% new oak:** None

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