

CLUNIA

Albillo



ORIGIN

White wine made with Albillo grapes, rare and scarce indigenous grape variety currently being recovered by Clunia in its Bocigas vineyard, in the Spanish province of Burgos, at an altitude of 1,000 metres above sea level.

At this altitude, the area's extreme climate shapes the style of the wine, fresh and true to its varietal character. The high temperature drop from days to nights during the ripening period ensures that the process occurs slowly and develops ideal aromatic qualities for the variety.

Sandy, chalky soils with lots of clay help to generate concentration and varietal character.

GRAPE VARIETY

100% Albillo

WINEMAKING

Hand harvested, with no pressing involved, only the free run must is used in making the wine. Fermented in 500 L French oak barrels, remaining there for 5 months.

TASTING NOTES

COLOUR

Bright yellow with shades of green and golden hues.

BOUQUET

Fresh fruit aromas of apricot, pineapple and grapefruit with subtle floral and herbal hints. The fermentation and ageing period in the oak barrels add elegance and complexity to its unique bouquet.

MOUTHFEEL

Fresh and elegant on tasting, with an ample fruit palate and a long, lingering fruity finish in the aftertaste.