

SAPIN, MANCHUELA D.O. CUENCA
50% Chardonnay, 50% Petit Manseng

Alcohol 13%

Continental climate, cold winters and long ripening season with low rainfall

Vines at 1100 metres, allow an slow maturation of grapes so lots of fruity aromas and good acidity are present in grapes

Limestone soils, great to enhance acidity on wines

ALTOLANDON BLANCO

Harvest , end September, manual, cases of 12 kg., 15 year old vineyards , limestone and gravel

Elaboration contact with skins for 12 hours with a temperature control, Alcoholic fermentation is spontaneous (we do not use different yeast to permit the original yeast develop and express in the wines, the maximum potential of grapes) inside 500 l . French oak barrels of second and third use, no malolactic fermentation. The wine is on its lees for 4 months in 500 litres oak barrels and we make batonage twice a week during this time

Stabilization is also natural, the wine is in deposits during the coldest months, temperatures can go to minus 15° C

A very different and special blend because the combination of Chardonnay that gives body and Petit Manseng that gives freshness, the oak is very well integrated and there is a balance between acidity, fruitiness and body.

Colour intense, close to golden

Nose Lemon zest and grapefruit, elegant, notes of cool areas, toasted bread, butter, nuts

Taste white with body, greasy in the palate with lots of freshness , acidity and alcohol in perfect harmony, oak well integrated

Pairing: chicken stew, pasta with sauces, cold pork meat, fish with sauce , any dish cooked with cream or mushroom sauce, roasted pork

Organic and Vegan

Robert Parker 89 Points

I also enjoyed the 2014 Altolandon white, an unusual 50/50 blend of Chardonnay and Petit Manseng that fermented in used 500 liter French oak barrels with indigenous yeasts, where the wine was kept for four months. It had a waxy and balsamic nose redolent of bay leaf and apples, with the wood in the background, adding a little texture and some spices without dominating it. The palate is fresh, with clean and focused flavors. Easy to drink and pleasant. This first encounter with the Altolandon whites was quite successful, including a rare, natural (read no fridge involved) ice wine

GUIA PEÑIN 91 Puntos

