

# RUDELES

## Valdebonita Albillo 2016

### Origin

Peñalba de San Esteban (Soria)

### Grape varieties

100% *albillo* from old vines

### Tasting notes

This white wine is fine and complex; the *albillo* grape is characteristically both sweet and fresh at the same time. The light oak ageing gives pleasant tobacco and vanilla flavours. Vinification Manual harvest took place cases on 29<sup>th</sup> September 2016, the grapes were placed in a 12 kg cases and then taken to the selection table for careful selection before entering the winery. The grapes were de-stemmed and pressed and all the juice sent for fermentation in a stainless steel tank at controlled temperature of 15°. After one day, the juice was put into French oak barrels to finish its fermentation.

### Ageing

Once its fermentation is complete, 33% of the wine stays on lees in barrels and the remaining wine is kept in stainless steel tanks for four and a half months. After tasting, we create our final wine, balancing the oak complexity and citrus fruit aromas.

### Technical data

Alcohol level: 13 %

Acidity: 5.9 g/l

PH: 3.25

Residual sugar: 0.38

### Awards, Guides

Peñin Guide: Valdebonita 2013 - 88 points and 4 stars

Peñin Guide: Valdebonita 2011 - 85 points

Zarcillo silver in 2007 for Valdebonita 2006