

# RUDELES 23 ALBILLO

2019

## White Ribera Floral & Refined



The vines of albillo, an autochthonous variety of the region, are mainly found in the same small parcels where tempranillo is picked, ten, twenty, or less plants in each parcel. Dry and cold, these vines are found in the valley between the villages of Peñalba de San Esteban and Atauta at an altitude of around 850 metres.

**Grape varieties** 100% albillo mayor of old vines more than 100 years old.




**Vinification** Manual picking into 12 Kg boxes on September 26th. The grapes are strictly selected both in the vineyard and at the selection table in the cellar. Fermentation was temperature controlled at 15°, followed by 1 day of maceration.

**Ageing** 50 days in oak barrels.

**Technical data** Alcoholic content: 13 % Acidity: 5,2 g/l pH: 3,25  
Residual sugar: 0,4

This white wine is yellow with some green reflections. Its smell is of white fruit, pear, apple and a citric ending and is easy to drink. Floral touches and a spicy ending. Fresh entry in mouth, soft and with a structured end with a pleasant touch of bitter.



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