



60 MONTHS IN BOTTLE  
2009  
(1,200 BOTTLES)



*This is a single variety Albariño from the 2009 vintage. In relation to the climate, 2009 was a cool year with a showery summer and moderate temperatures. From the first week of September the daytime temperatures rose to reach an appropriate but delayed maturity. Grapes were picked with a high level of acidity and medium level of alcohol, in perfectly clean conditions.*

**VINTAGE 2009**

We can qualify this vintage as warm and dry, at the time of grape picking in September we considered not picking the grapes in an area approximately +/- 0,5 hectares with the aim of achieving a higher sugar concentration in the berry.

**HARVEST**

Grape picking took place on the 23rd. of September; it is done by hand and a grape selection takes place in situ.

**ELABORATION**

The grapes are stalked and submitted to long and gentle pressing, obtaining low must performance, the must ferments in 2 new 500 litre French oak barrels from Les Vosges.

As we work with new barrels, there is a strong extraction of the barrel in the wine during fermentation and subsequent breeding for 10 months. When alcohol fermentation is complete, the wine is decanted and remains in contact with its fine lees for three months without batonnage. This wine does not go through malolactic fermentation and is bottled with an acidity level of 6.9 g/l without residual sugar.

The wine is bottled in October 2010 and remains breeding in the bottle for 60 months; during the long breeding period in the bottle an integration between the extraction of the fermentation in barrel and variety is sought after.

1,200 bottles were produced.