

ALMAROJA • PIRITA BLANCO

TYPE

WHITE, ARRIBES DEL DUERO

LOCATION

FERMOSELLE, ZAMORA, CASTILLA Y LEÓN



VINEYARD

Grape Varieties: Malvasía, Godello, Palomino Fino, Puesta en Cruz, Albillo, Moscatel

Vines Age: 40 to 100+ years old

Elevation: 1,970-2,300 ft.

Soil: Poor thin sandy soils lying over granite bedrock

Climate: Continental

Harvest: Handpicked, in small crates

WINEMAKING

Winemaker: Charlotte Allen

Fermentation: The Pirita Blanco spends 2-3 days in a pre-fermentation maceration, followed by a fermentation in temperature-controlled stainless steel tanks.

Maturation: The wine spends six months on its fine lee in tanks before being bottled without fining or stabilization, but some clarification using betonite clay.

WINE

Alcohol: 13.2%

Production: 292 cases

PITCH

- Tiny production.
- Arribes del Duero is the only D.O. situated entirely inside of a protected national park.
- Indigenous grapes varieties
- Organic farming with biodynamic aspects.
- Vegan
- Great with seafood, salty food, and appetizers

TASTE

Complex aromatics of almond, apricot, minerals, and flowers. Orange blossom, stone fruits, bay leaf, and citrus. Mineral, concentrated, elegant acidity.

THINK

Dry Muscat, Gewürztraminer, white Bergerac, white Alsace

