

# 2022 Clunia Albillo

## Bodegas Clunia, Castillo Y León, Spain



### The Wine:

Made from a rare and nearly extinct varietal, Albillo, grown on a single vineyard called Bocigas located at an elevation of over 3000 feet. This barrel-fermented white wine was produced in a tiny volume in 2022 with only 385 cases made. Aged for 5 months in neutral French oak which adds depth and richness to this complex white wine.

### The Estate:

The Bodegas Clunia was founded in 1996 with a dream to produce singularly expressive wines on the high plateau near Burgos, Spain. This ancient terroir, once home to a Roman settlement over 2,000 years ago, sits at an elevation of 3,000 - 4,000 feet above sea level. Winemaker Pablo Pavez, a native of the Mendoza area of Argentina, strives to make terroir-driven wines from vines grown in the old traditional methods of central Spain. The vineyards are planted mostly with Tempranillo and Syrah and the wines are made without additives. The clay and limestone soils and the extreme weather conditions yield wines of unique personality and intense flavors.

### Tasting Notes:

**Color:** Bright yellow with slight green hues.

**Aromas:** Pineapple and subtle grapefruit with hints of Jasmine flowers.

**Flavor & Texture:** Citrus fruit with herbal notes leads to a rich and full-bodied palate.

**Food Pairing:** White Sea Bass with citrus and wild herb butter.

- Drink Now through 2030 -