CACHET WINE

Clunia Albillo

Code CLUN015

Clunia Albillo is a white wine made with Albillo grapes. This is a rare and scarce indigenous grape variety currently being recovered by Clunia in its Bocigas vineyard, in the Spanish province of Burgos, located at an altitude of 1,000 metres above sea level.

Tasting Notes:

Bright yellow in appearance with hints of green and golden hues. On the nose there are fresh fruit aromas of apricot, pineapple and grapefruit with subtle floral and herbal hints. Fresh and elegant on tasting, with an ample fruit palate and a long, lingering fruity finish.



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Specification	
Vinification	The grapes are hand harvested, with no pressing involved. Only the free run must is used in making the wine. Fermented in 500L French oak barrels for a period of 5 months.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	Spain
Region	Castilla y León
Area	Finca Pedraza
Type	White Wine
Grapes	Albillo
Genres	Vegan, Vegetarian
Vintage	2024
Style	Dry
Body	Rich, round and full flavoured
Producer	Bodegas Clunia
Producer Overview	In this vineyard coins and other remains of the Roman settlement that one day inhabited the land were discovered.
Closure Type	Cork
Food Matches	Spanish dishes like scallops, paella, jumbo salad are made to pair with Albillo white wines. Alternatively, ideal with savoury cheeses cured ham grilled or roast chicken or smoked salmon.
Press Comments	Wines From Spain Awards, 2019. **Read more online**