

VALDUERO BLANCO

100% Albillo

A VERY NATURAL WHITE

The first white wine made in the Ribera del Duero

Variety

100% Albillo

Plant Density

2.600 plants/Ha.

Yield

4.500 kg.

Vineyard Age

15 years

Irrigation

No

Fertilizing that respects the environment

Sheep manure

Vine Cultivation

Trellised

Harvest

First week of October

Picking

By hand in 14kg. crates

Yeast

Indigenous, they contribute to the character and personality of the Terroir.



EN 1990 YOLANDA GARCÍA VIADERO RECUPERA LA VARIEDAD
AUTÓCTONA ALBILLO MAYOR
SERIE LIMITADA 37.400 BOTELLAS

Vinification

Grapes are harvested during the night from our limited production 12 hectare vineyard. The grapes are maintained at 4°C, starting the maceration process before pressing. The fermentation is controlled at temperatures lower than 19°C to enhance the wine's aromatic nose.

Tasting Notes

Pale straw colour, due to the absence of oxidation. Fruits aromas with notes of pineapple and grapefruit, typical of Albillo variety. Well balanced, with a light acidity touch. In mouth it has a great sweetness and higher density. Due to the anti-oxidant characteristics of Albillo grape, it has a low level of sulphites. It means that consume *García Viadero* will not give you headache.

Pairings

There are two different ways of enjoy this wine: if you have it cool it will be fresh and tasty wine, while if you consume it at room temperature it will have several complexed aromas of smoked and honey. Perfect for pairing with any meal.

Of property "La Yunquera" and "Buenos Santos"
Plebby sand. Altitude 815m.



Min.
40°

Max.
40°



Min.
-19°

all the info at
www.bodegasvalduero.com