

ALTOZANO VERDEJO & SAUVIGNON BLANC 2021



THE HARVEST

2021 will be remembered for the snow that fell and covered our granite soils like never before. This is why we will be describing this last harvest as "Purity".

From the moment the snow fell, the soil became the major factor in this year's output, delivering a very intense expression of the vines' personality and potential. The wines display great minerality, highlighting the uniqueness of each of our varieties.

It all started on 10th August, when our moscatel grapes were as splendid as they could possibly be. As it is every year, this variety was the first to yield its full aromatic potential, and was used to make Frangantia.

These were very good quality grapes, very healthy, concentrated and highly expressive. The key was the decision as to the exact time to harvest each area, plot and variety so as to extract the purest essence of the variety.

The wines made from the 2021 harvest will deliver surprises, with distinct varietal identities that also reflect the soil in which the grapes were grown. These will be aromatic, expressive, unique wines with considerable potential for ageing. The colour and structure of our reds will provide plenty to talk about...

MAKING THE WINE

The selected grapes were picked at night so as to retain the essence of the variety, which was then extracted in the press after the grapes had macerated at a low temperature while being protected from the air. Alcoholic fermentation took place in stainless steel tanks at strictly controlled temperatures. The wine was then kept on its lees for at least two months so as to produce the creaminess that is present in the jammy finish of Altozano Verdejo-Sauvignon.

WINEMAKER'S COMMENT

"Fresh, light and fruity". Altozano Verdejo & Sauvignon Blanc delivers an explosion of aromas on the nose, a blend of floral notes, fennel and freshly cut grass from the Verdejo grapes along with aromas of exotic fruit – mango and passion fruit – from the Sauvignon Blanc. The wine is golden coloured with greenish glints. On the palate it is fresh, buttery and has a very pleasant long finish.

SERVICE AND PAIRING

Serve at between 9 and 10 °C as an aperitif, with shellfish, fish and salads.

Grape varieties: 70% Verdejo,
30% Sauvignon Blanc

ABV: 12,5%

Reductive sugars: 3.1 g/l

Date of harvest: August 2021

Total acidity: 6.54 (tartaric acid)

Ph: 3.15

Date of bottling:
November 2021

Volatile acidity: 0.17(acetic
acid)

Contains sulphites

Country of origin: España

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Desde 1835

Familia de Vino