

# EL QUIEBRO - BODEGAS MARAÑONES

Madrid



**APPELLATION:** Vinos de Madrid

**BLEND:** Albillo

**WINEMAKER:** Fernando Garcia Alonso

**VINEYARD:** \_\_\_\_\_

Grapes are sourced from a vineyard planted in 2013 with a masal selection from the Piedescalzos vineyard. The vines grow on brown granite at 700 metres in altitude and are pruned in the goblet style.

**VITICULTURE:** \_\_\_\_\_

Viticulture is organic. Albillo ripens very early compared to other grapes widely grown in the region, and is very sensitive to frost.

**WINEMAKING:** \_\_\_\_\_

The fruit is handpicked early to preserve acidity. The grapes ferment in neutral French oak barrels with indigenous yeasts. The wine then matures on the lees for 10 months in used 300- and 500-litre barriques and in a 1,500-litre oak foudre. It is bottled without fining or filtration.

**WEBSITE:** <http://www.bodegamaranones.com/>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Delicate floral and fruit aromas. On the palate, there is a weight and richness to the wine from the barrel fermentation, but racy acidity and saline minerality keeps the wine fresh. Elegant and easy to drink.