

PONCE BLANCO SELECCIÓN ALBILLA - JUAN ANTONIO PONCE

Manchuela



APPELLATION: Manchuela

BLEND: Albilla de Manchuela

WINEMAKER: Juan Antonio Ponce

VINEYARD: _____

Albilla is a little-grown variety distinct from other Albillos grown in Spain or the Canary Islands. This cuvée is made from two of Juan Antonio's best vineyards, one located near the village of Villamalea in Cuenca with calcareous clay and limestone soils, the other high near the winery with granite soils.

VITICULTURE: _____

Viticulture is certified organic, with biodynamic principles applied in the vineyards and winery.

WINEMAKING: _____

Grapes are hand-harvested and pressed in a vertical press, alcoholic fermentation takes place with wild yeasts in large, new oak foudres and 500 and 600-litre oak barrels, before aging on its lees for 11 months.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Waves of fresh grapefruit, lemon, tarragon and Mediterranean herbs are accented by spicy, ginger-flecked notes from the oak and a creamy, rich palate weight. This is a stunning wine with a long life ahead.