

SPAIN

WINERY: Arrayán

Arrayán Albillo Real

GRAPE: Albillo Real

WINE EXPERTS

The Albillo Real was produced with grapes from two vineyards planted at some 600 meters of altitude in the village of Almorox in the province of Toledo. It had a 24 hour skin and stem contact and then fermented with indigenous yeasts in 300 and 500 oak barrels and matured in those used oak barrels for 10 months. Despite having less alcohol than the white from Cebreros, this feels riper and has more developed aromas, with the wide and expansive palate, coming through as soft and with moderate acidity. 2030 bottles produced.

-Luis Gutierrez (Robert Parkers Wine Advocate)

WINEMAKER'S TASTING NOTES

Strong and bright aromas of stone-fruits, white florals, honey and fennel. Mineral driven with a touch of spice, this wine is elegantly flavourful and velvety in the mouth.



More info



TRADEWINDS

