

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 province of Toledo. It had a 24 hour skin and stem contact and then fermented with indigenous yeasts in oak barrels and matured in those used oak barrels for 10 months. This feels riper and has more developed aromas, with the wide and expansive palate, coming through as soft and with moderate acidity. - **Robert Parkers Wine Advocate**

90

Robert Parkers
WINE ADVOCATE



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 province of Toledo. It had a 24 hour skin and stem contact and then fermented with indigenous yeasts in oak barrels and matured in those used oak barrels for 10 months. This feels riper and has more developed aromas, with the wide and expansive palate, coming through as soft and with moderate acidity. - **Robert Parkers Wine Advocate**

90

Robert Parkers
WINE ADVOCATE



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 province of Toledo. It had a 24 hour skin and stem contact and then fermented with indigenous yeasts in oak barrels and matured in those used oak barrels for 10 months. This feels riper and has more developed aromas, with the wide and expansive palate, coming through as soft and with moderate acidity. - **Robert Parkers Wine Advocate**

90

Robert Parkers
WINE ADVOCATE



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 province of Toledo. It had a 24 hour skin and stem contact and then fermented with indigenous yeasts in oak barrels and matured in those used oak barrels for 10 months. This feels riper and has more developed aromas, with the wide and expansive palate, coming through as soft and with moderate acidity. - **Robert Parkers Wine Advocate**

90

Robert Parkers
WINE ADVOCATE



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 province of Toledo. It had a 24 hour skin and stem contact and then fermented with indigenous yeasts in oak barrels and matured in those used oak barrels for 10 months. This feels riper and has more developed aromas, with the wide and expansive palate, coming through as soft and with moderate acidity. - **Robert Parkers Wine Advocate**

90

Robert Parkers
WINE ADVOCATE



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 province of Toledo. It had a 24 hour skin and stem contact and then fermented with indigenous yeasts in oak barrels and matured in those used oak barrels for 10 months. This feels riper and has more developed aromas, with the wide and expansive palate, coming through as soft and with moderate acidity. - **Robert Parkers Wine Advocate**

90

Robert Parkers
WINE ADVOCATE

