

# LA CABRA Y EL MONTE

ALBILLO MAYOR

# V'S DE GUMIEL



Ideal with fish. It is also very well suited to white meat and popular Asian specialties such as 'sushi'.

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN  
**RIBERA**  
DEL  
**DUERO**



8°C.

**VIEW** Straw color, with greenish reflections.

**NOSE** Very intense, aromatic nose. We find touches of white flowers, citrus, anise, a slight sweet touch, intermingling with the fennel tones.

**PALATE** On the palate it is fresh, balanced, unctuous and fine. With a slight pleasant acidity. It leaves a long palate, with a very herbaceous aftertaste.



Albillo mayor.



6 months in 3000 L. Oval Custom-Made French Oak Casks.



50 year old vineyards.



Ecological agriculture.



**WINEMAKING PROCESS:**

- 1 Manual harvest in small boxes.
- 2 When they arrive at the wineries, the grapes are selected and subjected to a gentle destemming.
- 3 A cryo-maceration is carried out for 48-72 hours.
- 4 Fermentation with native yeast at a controlled temperature of 16 °C.
- 5 Aged for 6 months in 3000L French Oval custom-made oak casks.
- 6 Natural stabilization by cold and filtering prior to bottling.