

## Palomino Fino Macharnudo Alto 2016

Jerez, Andalucia, Spain



Grape Varieties	<b>100% Palomino</b>
Winemaker	<b>Victoria Frutos</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Acidity	<b>5.1g/L</b>
Wine pH	<b>3.01</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

### PRODUCER

Grupo José Estevez, producers of acclaimed Sherry brand Valdespino, holds vineyard land classified as a "Grande Pago d'España", a status which is conferred on exceptional plots for single vineyard wines across Spain. For the past five years, they have worked tirelessly in their Macharnudo vineyards to identify the perfect plot of vines to make a still wine exclusively from Palomino grapes.

### VINEYARDS

This vineyard, known as Macharnudo Alto (High Macharnudo), is situated in the highest point of the Sherry D.O. at 135 metres above sea level with excellent, southeast exposure and the unique limestone 'albariza' soil which absorbs moisture and limits evaporation in this region's hot climate. The conditions are perfect for growing Palomino and results in wines with outstanding freshness, personality and great mineral character.

### VINTAGE

2016 was rather small in volume and excellent in quality, with variations depending on the location of the Pago. There was unusually high rainfall during early June, which meant that coastal, more humid Pagos were affected by mildew and thus smaller yields were harvested. Luckily, Macharnudo is located inland and far from the coast. The climate is drier meaning that the vines were not affected by the mildew. The Palomino grapes were healthy with good acidity.

### VINIFICATION

The grapes were hand harvested on 19th August 2015 and de-stemmed and slightly crushed once they arrived at the vinification plant in Jerez. The pulp and skin were pressed and drained into temperature controlled stainless steel tanks (19°-21°) where the alcoholic fermentation took place with autochthonous yeasts and finalised after 15 days. The resulting Palomino wine at 12° was left in the tank until December when it was racked off the rough lees and left to evolve on its fine lees for six months to extract character, structure and complexity. It was bottled in May.

### TASTING NOTES

Ojo de Gallo has a pale yellow straw colour. It has ripe peach and delicate citrus aromas with a lovely steely character. On the palate there is a combination of smooth oiliness, a mineral character along with the citrus background and an elegant, appealing, slightly bitter bite after taste. An extremely elegant and unique wine which shows the finesse and complex potential of the Palomino grape grown on Albariza soil.