

# Vara y Pulgar Blanco



Alberto Orte presents Vara y Pulgar Blanco, the latest addition to the Vara y Pulgar lineup. This wine is crafted from estate-grown grapes and Palomino Fino from local partners, showcasing the essence of the vintage and the distinctive terroir of Jerez.

Vara y Pulgar Blanco introduces a new chapter for non-fortified whites in Jerez. It elegantly blends Albariza-soil Palomino Fino with other indigenous Jerez varieties, including Vigiriega Blanca and Malvasía, as well as a touch of other estate-grown grapes. This blend serves to amplify the Palomino grape's inherent character, resulting in a wine with vibrant fruit flavors, ripe freshness, and a pronounced saline minerality. With bright acidity, expressive citrus and stone fruit aromas, and a refreshing, persistent finish, Vara y Pulgar Blanco is crafted for enjoyment and consumption upon release.

**WHAT MAKES THIS WINE UNIQUE?:** Vara y Pulgar Blanco highlights Jerez's distinctive Albariza soils and presents the Palomino Fino variety in a non-fortified wine. It delivers ripe freshness, expressive citrus and stone fruit aromas, and a bright, persistent finish, emphasizing the grape's natural character.

**RATING HISTORY:** 2023 92WE, 92TA; 2022 92WA, 92JS

**GRAPE:** 50% Palomino Fino and a 50% blend of other estate-grown varieties, including Vigiriega Blanca and Malvasía.

**PAIRING SUGGESTIONS:** Pair it with fresh seafood such as grilled sardines or fried fish. It also complements classic Spanish tapas like boquerones or "calamares a la plancha". For a more substantial pairing, try it with dishes featuring roasted or grilled chicken with herbs, or a seafood paella.

**VINIFICATION AND AGING:** This wine is fermented in stainless steel tanks and barrel then aged in 70% foudre and 30% barrique.

**LOCATION, SOIL, CLIMATE:** Located in the Jerez region near the town of Cadiz, southwest Spain by the Atlantic ocean. the soils of these vineyards are composed of the finest white chalk of Jerez by the name of Albariza. Average temperature during the April through October growing season is 21C (69.8 F) and annual rainfall is 600mm (23.6 in).

**TASTING NOTES** The wine offers a balanced and fresh profile, with vibrant acidity complemented by aromas of citrus, stone fruit, and subtle saline notes.

**ALCOHOL CONTENT:** 13%

**UPC CODE:** 8437025118359