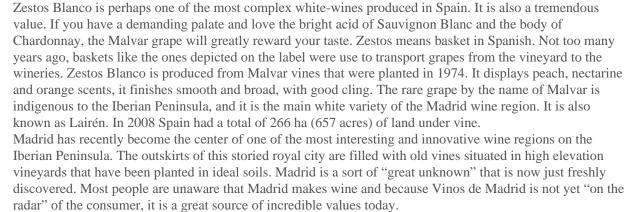


Zestos Blanco

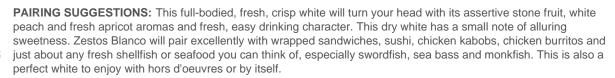




WHAT MAKES THIS WINE UNIQUE?: This wine presents the best of both worlds: the Malvar grape combines the acidity of Sauvignon Blanc with the body of an unoaked Chardonnay. 90% of Vinos de Madrid DO wines. The vineyards are old vine, dry farmed, tended and are head pruned in the traditional manner. If you like Lychee fruit, try Zestos Blanco!

RATING HISTORY: 2021 93WE "Best Buy"

GRAPE: 100% Malvar. Vines planted in 1950. Tended in clay and limestone soil at 645 m (2,116 ft) elevation





VINIFICATION AND AGING: The must is macerated for 12 hours and fermented at a cold temperature of 50F for 20 days. Fermentation occurs half in stainless steel tanks and half in cement. Fermentation in cement allows for the softest process of micro-oxygenation. For aging, the wine sees no oak; rather it is aged in stainless steel tanks. To retain the Malvar grape's crisp, fresh aromas and clean stone fruit flavors on the palate, stainless steel is a neutral vessel that doesn't introduce any additional aromas or flavors.

LOCATION, SOIL, CLIMATE: The vineyards are located in Zone 7, southeast of Madrid in the town of Arganda del Rey, within the Arganda subregion, at 645 m (2,116 ft) elevation. The poor clay and limestone soils with sandy subsoil yield concentrated, small grapes with balanced sugar and acidity. For climate, the average temperature from April-October is 66.7F with 20.1 inches of yearly rainfall in Arganda. The southern Continental climate has hot days and cool nights, crucial to the slower, balanced ripening of the grapes.

TASTING NOTES Fragrant bouquet. Fleshy, focused and dry on the palate, offering incisive orange pith and green apple flavors and a repeating gingery quality. Closes taut, stony and long, with a suave floral nuance lingering. It offers impressive clarity and vivacity for the price.

ALCOHOL CONTENT: 12.5% **UPC CODE:** 8437008409818