Albillo de Arrayán, Méntrida, DO Méntrida 2021

EAY0012021

Bodegas Arrayán

— Mentrida, Spain

Made from the remarkable Albillo variety. The Grapes are sourced from two plots of old vines in the village of Almorox (Toledo) which sits at 650 m.a.s.l

2019 Vintage

Decanter World Wine Awards Silver 2022

2020 Vintage

Decanter World Wine Awards Bronze 2023



Production

The vines were planted in the 1950's and farmed organically. All the fruit is hand harvested and whole bunches are foot trodden with the juice staying in contact with the skins for 2 days before spontaneous fermentation in stainless steel. The skin contact adds a bit of texture, body and spicy character. The wine ages on lees in 500l old French oak barrels for 7 months. No malolactic happens which preserves the fresh acidity.

Tasting note

Bright stone-fruit nose, with some attractive fennel character. There's a little touch of honey which I'm reliably told will increase with time. The palate is pretty exciting with chalky texture and bright acidity. It's not racy, but very persistent with a fresh mineral finish. 17.5 Jancis Robinson MW (2018 vintage)

Food Match

Really anything which has a bit of richness to go with this fresh but full textured white. Roasted aubergine and mozzarella springs to mind.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Méntrida

Winemaker:
Rubén Pérez Cuevas

Grape Varieties:
Albillo 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8411767412067