Albillo de Arrayán Granito, Cebreros, DO Méntrida 2021

EAY0022021

Bodegas Arrayán

— Mentrida, Spain

The top Albillo wine from Bodegas Arrayan, a chance to taste something unique and distinctive from wild Spain.

2019 Vintage

Decanter World Wine Awards Silver 2022

2020 Vintage

Decanter World Wine Awards Bronze 2023



Production

The calls for the Sierra de Gredos to become its own DO have been around for a while now. Thanks to the small-scale production however those calls may go unanswered for some time. The DO for Granito is Cebreros, which makes only a tiny portion of Spain's volume. Over half the vines in the DO are 60-90 years old, which makes this plot of Albillo which is approaching its 70th year, something of a newcomer. Again, the grapes are handpicked and the whole bunches undergo a gentle foot treading and remain on skins for 3 days in stainless steel tanks which helps texture and aromatics. Then spontaneous fermentation takes place in stainless steel before ageing for 7-8 months ageing on lees in clay amphora. No malolactic helps preserve the fresh acidity. It's bottled with a wax cap, so you know two things: 1) It's got to be good… 2) You're going to have a messy kitchen counter.

Tasting note

This is intense and mineral on the nose, and really complex with thyme and mint character. The palate has good concentration and as with the Alibillo from Mentrida, one would suggest this will develop some exciting honey character with a bit of bottle age. After time in the glass Szechuan peppercorn aromas appear, bloody interesting stuff.

Food Match

Something with a little richness like crab stuffed peppers. Or try trout or red snapper escabeche, the saffron should go very well with the aromas of Granito.

ABV:
14.50%

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