

TECHNICAL SHEET

CABALLERO ZIFAR
ALBILLO MAYOR



TECHNICAL DATA



ALBILLO MAYOR

WHITE WINE



13 % Vol.

HARVEST PERIOD:
Late August to early September.



14 months
FRENCH OAK
BARRELS

HARVEST:
Hand-picked.



D.O. Ribera
del Duero

VINIFICATION & AGEING:
Fermented in concrete tanks. Aged
14 months in extra fine-grain French
oak barrels.



TASTING NOTES

Pale yellow with grey hues. Complex nose featuring white fruits and jasmine blossom, with a lightly honeyed quality and underlying notes of peach. Full-bodied on the palate with remarkable volume, length and freshness, leading to a long, elegant and persistent finish.

VINEYARD

Principalmente en provincia de Burgos, zonas frescas y calizas. Diseminados entre cepas viejas de tinto fino. Altitud 820 m.s.n.m

BOTTLE FORMATS

Case of 6: 75 cl bottle
Wooden case: Magnum 1.5 L

1st white wine produced in the Ribera del Duero D.O. Numbered bottles, fewer than 3,500 per year.

RECOGNITIONS

93 puntos Vivir el vino

97 puntos Decanter

ORO Mundus Vini

96 puntos Vinos Gourmet

93 puntos Tim Atkin