

TECHNICAL SHEET		 ZIFAR	
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		BOTTLE FORMATS	
Principalmente en provincia de Burgos, zonas frescas y calizas. Diseminados entre cepas viejas de tinto fino. Altitud 820 m.s.n.m		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		
	ORO Mundus Vini		
	94 puntos Guía Peñín		
	97 puntos Decanter		
	96 puntos Vinos Gourmet		
	93 puntos Tim Atkin		

