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## *LÓPEZ CRISTÓBAL Albillo*

### TECHNICAL FILE:

**Grape Varietals:** 100% Albillo

**Vine's Age:** 30 years

**Sea level:** 770 m

**Lot:** Finca la Linde

**Soil:** Calcareous and lime

**Harvest:** Hand picked into small crates, then table selection.

**Vinification:** Fermented in barrel. Ageing with its lees.

**Oak barrels age:** New

**Barrel Ageing:** 3 months in French oak barrels.

**Bottle Ageing:** 6 months.

**Production:** 5.250 bottles.

**Tasting Notes:** Golden yellow colour. Fresh and elegant on the nose, with toasted notes very harmonic. Balanced on the palate, with a fresh and lingering finish. A serious wine, ready to lay down during many years.

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