

# CASTORO CELLARS

## ALBARIÑO 2017

The 2018 Albariño is from our Organically farmed Double Black vineyard in Paso Robles. This wine brings minerality, acidity, and tropical fruit characteristics. True to its Northern Spanish heritage, this wine is delicate, but robust. Oakenshield Wines are created to celebrate the spirit of the good life to be enjoyed with friends and family both past and present. Pair with seared scallops, mussels, tapas, or paella.

NIELS AND BIMMER UDSEN, *Owners*

### HARVEST NOTES

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2018 was an interesting year. A mild spring led to a favorable bloom and set period for the grapes. The summer had a heat spell for an extended period which pushed the ripening into high gear. After that, the temperatures moderated, and the grapes came in over an extended period. Berries sized up, and the yields were just slightly above our estimates. Great color and extraction all around!

### WINEMAKER NOTES

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This wine is 100% Albariño. Grapes are harvested at a low to moderate sugar to keep alcohol lower and freshness high. A gentle pressing is followed by a cool fermentation with Epernay yeast; a yeast strain renowned for its ability to generate floral and fruit-like aromas. Fermentation occurs in stainless steel tank with refrigeration to retain the fermentation bouquet. After stabilization and clarification, the wine was bottled within a year.

TOM MYERS, *Winemaker*

### TASTING NOTES

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**APPEARANCE:** Pale golden hue

**AROMA:** Candied apple, jasmine flowers, melon

**PALATE:** Stone fruits and melon, pineapple, crisp acidity, dry finish

### TECHNICAL NOTES

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**VARIETAL:** 100% Albariño

**VINEYARD SOURCES:** Double Black AVA: Paso Robles

**HARVEST DATE:** September 5, 2018 **BOTTLING DATE:** August 2, 2019

**HARVEST SUGAR:** 21.9° brix **OAK:** N/A **OAK AGE:** N/A

**ALCOHOL:** 13.3% **TA:** 0.57 g.100mL **pH:** 3.56

