

CASTORO CELLARS

2024 ALBARIÑO OAKENSHIELD RESERVE PASO ROBLES



This Albariño brings minerality, acidity, and tropical fruit characteristics. True to its Northern Spanish heritage, this wine is delicate, but robust. The Oakenshield wines are a special bottling by Niels and Bimmer produced to celebrate the spirit of the good life and to honor friends and family both past and present.

HARVEST NOTES:

The harvest of 2024 was quite different than 2023. We had a late start to the season and as we walked the vineyards we were struggling to see much crop on the vines. We hoped that it was an illusion much like the year before. Later in spring a frost event caused damage to the young berries and reduced the crop. Mother Nature wasn't done with us as we were hit with two heatwaves that dehydrated the few berries left on the vines. As expected, the crop was historically small appellation wide. On the bright side, everything was able to ripen up nicely and produce exciting and superb wines. The vines probably needed a break and are now storing up for 2025!

- Niels and Bimmer Udsen, Founders

WINEMAKER NOTES:

This wine's distinctive and intense characteristics can easily stand alone. Grapes are harvested at a low sugar to keep alcohol low and freshness high. A gentle pressing is followed by a cool fermentation with a yeast strain renowned for its ability to generate floral and fruit-like aromas. This wine ferments in cool stainless steel tanks to retain the fermentation bouquet and protect the wine from oxidation.

- Castoro Cellars Winemaking Team

TASTING NOTES:

Appearance: Pale gold

Aroma: Lemon, honeydew melon, & guanabana

Palate: Meyer lemon, with tropical fruits, and crisp acidity

TECHNICAL NOTES:

Varietal: 100% Albariño

AVA: 91% Double Black and 9% Whale Rock Estate Vineyards, Paso Robles

Harvest Date: October 10, 2024

Bottling Date: January 24, 2025

Harvest Sugar: 23.1° brix

Oak: N/A Stainless

pH: 3.24

TA: 0.49 g/100ml

Alcohol: 13.7%

