



# CASTORO CELLARS

## OAKENSHIELD 2021 ALBARINO

The 2021 Albariño is from our organically certified 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. 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.

- NIELS & BIMMER UDSEN, Founders

### HARVEST NOTES:

Every vintage has its personality. 2021 is no exception. The spring did not produce any real frost events that could have harmed the tender vines. Most of spring was mild and caused a lingering set of the grapes on the vine. Summer was generally mild with no major heat events. The challenge was getting even ripeness with the delayed fruit set. Patience and constant field sampling paid off! Some varieties came in early, and some lingered on until nearly Thanksgiving but in the end, everything made it for our Estate wines and as always 100% organic certified. Look for bright fruit in the white wines and soft tannins in the red wines.

### WINEMAKER NOTES:

This wine's distinctive and intense characteristics can easily stand alone. Grapes are harvested at low to moderate 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. Fermentation occurs in stainless steel tanks with refrigeration to retain the fermentation bouquet and protect the wine from oxidation. After stabilization and clarification, the wine was bottled young, within 8 months of harvest.

- TOM MYERS, Winemaker

### TASTING NOTES:

APPEARANCE: Pale gold hue

AROMA: Peach, citrus and floral notes

PALATE: Melon, green apple, and lemon notes with crisp acidity

### TECHNICAL NOTES:

VARIETAL: 100% Albariño

VINEYARD SOURCES: Double Black

AVA: Paso Robles

HARVEST DATE: September 15, 2021

BOTTLING DATE: May 12, 2022

HARVEST SUGAR: 22.2° brix

OAK: N/A OAK AGE: N/A

ALCOHOL: 12.5%

TA: 0.61 g. 100ml

pH: 3.22

