



## NAVAHERREROS BLANCO

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**VARIETIES:** 70% Albillo Real, 30% Macabeo.

**CONCEPT:** *Village wine.* Navaherreros Blanco is a white wine made from albillo grapes from every vineyard in the estate and the macabeo from single plot. Through different soils, orientations and microclimates, it expresses San Martin de Valdeiglesias' *terroir*.

**VINEYARD:** The ages of the vines range from 50 to 90. Albillo grapes come from several vineyards with different orientations and sizes, from 500 square meters to 3 hectares, on slopes, hillsides and foothills. Macabeo grapes are from a single plot on top of a hill at 830 m. Vineyards are manually harvested. Non-certified organic viticulture.

**ELABORATION:** Maceration periods depend on the features of each vineyard. Fermentation takes place in 500 and 600 l French oak barrels, where the wine ages *sur lie*.

**AGEING:** Macabeo remains for over 6 months in a 2,500 l *foudre* on all its lees; albillo stays between 6 and 9 months in French oak barrels, as long as each wine needs, with no *batonage*.

**PRODUCTION:** 15.000 bottles.