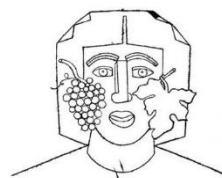


¿POR QUÉ NO? SELECTIONS



ARRAYÁN

ARRAYÁN (DO Méntrida)



La Suerte de Arrayán Albillo Real 2023

100% Albillo Real

Aging: 8 months in used 300L and 500L French oak

Vineyard: Organic

Alcohol: 13.5% Alc by Vol

Production: 646 cases

Background: Bodegas Arrayán was founded in 1999 as a personal project of José María Entrecanales and María Marsans. The appointment of Maite Sánchez as oenologist in 2009 marked a new era for Arrayán in terms of both the process of making its existing wines and Maite's focus on adding autochthonous varieties to the range. Her priority is to enable the vines to bring out the full expression of each terroir. Vine-growing practices are environmentally friendly and without herbicides or pesticides to favor biodiversity and balance. The same approach is applied to winemaking: fermentation occurs spontaneously using the grapes' natural yeasts, without any added products, with the goal of achieving the maximum purity and personality of each terroir.

Grapes: 100% Albillo Real from 2 hectares of 80-year-old bush vines (planted in 1942) at 600 meters in Almorox.

Soils/Climate: Sandy soil of granite origin. The climate is continental-Mediterranean.

Viticulture: Organic. Albillo Real is a low bush vine that matures very early; the grapes have a high sugar content, golden skin and a fine pomace. The vine sprouts early and is not very vigorous. The vines are worked using traditional techniques in line with the standards of organic farming: no chemicals are used, and all work is done by hand.

Winemaking: Foot stomped and cold maceration with the skins for 2 days. Pressing and spontaneous fermentation are carried out at controlled temperatures. Aged 8 months in used 300L and 500L French oak.



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