TINDAL
WINE MERCHANTS

# Cup & Rings Albarino, El Escoces Volante

## Calatayud, Spain

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| **Product code** | EV0117WC |
| **Grapes** | Albariño |
| **Country** | SPAIN |
| **ABV%** | 12.5 |
| **Case Size** | 6 |
| **Closure Style** | Screw Cap |
| **Producer** | El Escocés Volante |
| **Vintage** | 2022 |

Vegan Vegetarian

EL ESCOCÉS VOLANTE

## Producer

A family owned business based in Aragón, Spain, passionate about producing high quality wines with a particular focus on the native Garnacha variety. Owner and winemaker is Norrel Robertson MW, he drives forward their believe that quality is born in the vineyard, endeavouring to make authentic wines that are the true expression of their terroir. Sustainability starts with the rescue of old vines, no irrigation, no over cropping, no pesticides. They create their own biochar from vine prunings to sequester carbon, bottles are light, labels are made from sugar cane and hemp paper. Sharon and Norrel continue to build their family business for the future.

## Tasting Notes

Pale straw colour with an unctuous texture and green hue. On the nose, pronounced varietal aromas of peach, honeysuckle and stone fruits with creamy mineral notes. In the mouth, medium-bodied and unctuous, elegant, with crisp, balanced acidity, dried apricot and green mango fruit character with a long, intense, mineral finish. Ageing on lees for 30 months gives the wine a salty, refreshing tang. 12.5% alcohol

## Winemaking

A percentage aged in French and American oak. Grapes were hand-picked into small 20kg cases from selected vineyards in the O Salne's coastal region of the Ri'as Baixas D.O. Grapes were cool-stored before gentle crushing for a further 7 hours to extract and maintain varietal character and texture. The must was then cold settled and fermentation took place in small stainless steel vats at 17 to 18 degrees C. Half of the wine was allowed to go through malolactic fermentation to add complexity, weight and some creaminess to the final blend. The wine was then aged on lees in tank, with periodic stirring, for a further 36 months before filtration and bottling. The O Salne's area has the coolest climate within the

Ri′as Baixas. Soils are granitic which lend the Albarin~o grapes a mineral and saline complexity when combined with the coastal influence. I wanted to make an Albarin~o which stands out in terms of its purity and freshness and that also has the capacity to age gracefully in bottle for 5-10 years.