

Grape

Palomino Fino

Region

Vino de la Tierra de Cádiz

Winemaker

Mario Rovira

Winery

Tosca Cerrada

Vineyard & Viticulture

Calcareous soil is Tosca Cerrada, a type of Albariza soil, also called Basta. Strong soil when is dry and crumbly if humid. This calcareous soil is the reason for the good acidity, finesse, elegance and fruitiness. All Palomino Fino grapes come from one single vineyard, called La Balbaína. The region is one of the driest in Spain, so there are no mayor problems with fungal diseases and no need to use chemicals. Manual harvest picked in boxes of 20 kilos.

Winemaking

Direct and low cycles pressing in a pneumatic press. Spontaneous fermentation. Left for a year in stainless steel tanks under the 'flor'-flower, without being fortified. Total sulphites used are up to 30 Mg/l. Bottled from the tank without clarification or filtration (en rama). Production of 10000 bottles. Packaging x6. Sealed with screw cap.

Tasting notes

Expression of the Palomino Fino with the touch of the flor. Mineral, clean, floral, citric, and saltiness from the flor. Good wine to match with sea food and fish.

Tosca Cerrada Mosto 2015