

Rocamadre Blanco

25-year-old Chardonnay vines planted on stony soils rich with calcium carbonate, 3600 feet above sea level in the renowned sub-region of Paraje Altamira. **Fermented naturally**, this is then aged half in concrete, half in oak for 12 months and bottled unfiltered. This is made in **the orange wine style - skin contact fermentation** takes place for 7 to 10 days with wild yeast resulting in **a beautiful mouthfeel and intense citrus flavors**. Powerful and long, with a bit of waxiness and remarkable salinity.



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