



## **Bodega de Forlong**

### **‘Amigo Imaginario’ 2019**

**Region:** El Puerto de Santa Maria, Andalucía

**Soil:** Albariza, Tosca y Lustrillo

**Elevation:** 62-83m

**Vinifera:** 100% Palomino

**Capataz/Winemakers:** Rocío Áspera and Alejandro Narváez

**Vineyard:** Today, the young, vibrant couple owns 14 ha, planted between two large plots in Pago Balbaína Baja (Palomino, PX, Merlot, Syrah y Tintilla de Rota) and Pago de Grañina (Palomino only) both within the Puerto de Santa Maria designation. “Pago del Forlon” in Balbaína is 7km from the sea, comprised of pure Albariza (Tosca y Lustrillo) chalk and Poniente salinity. **Amigo Imaginario** comes from a pure Palomino plot of 40-50 years old vines named ‘Plantalina’ in Balbaína Alta. This vibrant vineyard has been farmed organically for more than 15 years and is of great quality.

**Production:** Early, hand harvest, this wine receives the absolute first selection of fruit from the Plantalina vineyard. Upon arriving to the winery, the grapes are immersed into a cold refrigerator at 40° F for up to 48 hours. Next, the grapes are again hand selected for the best quality and then head to the de-stemmer. Whole grapes then enter stainless steel tank where spontaneous fermentation begins and During this time they implore hand punch-downs and after 25 days, they press. Finally the wine is racked off into ancient Oloroso barrels, filled to the top to avoid any possible oxidation, where it finishes the malolactic fermentation and rests for 12 months, untouched.

**Vintage:** 2019 was a showstopper in El Puerto de Santa Maria.

**Wine:** An unbelievably gastronomic wine – this “orange” wine that tastes like the finest of Oloroso but has the body and electricity of a vibrant white wine. Crystalline amber in color and insanely aromatic, the unctuous notes of tropical fruits and hazelnuts are chiseled on the palate by the precision of aged Palomino. There is the succulence of dried apricots and the hint of cocoa you love in your Generoso, but with a poise and precision that make it a delight for your gastronomic by the glass program.