



Bodega de Forlong **'Petit Forlong' 2019**

Region: El Puerto de Santa Maria, Andalucía

Soil: Albariza, Tosca y Lustrillo

Elevation: 62-83m

Vinifera: 60%Merlot, 30% Syrah, 10% Tintilla de Rota

Capataz/Winemakers: Rocío Áspera and
Alejandro Narváez

Vineyard: Today, the young, vibrant couple owns 14 ha, planted between two large vineyard 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.

Production: Early August, hand-harvested grapes arrive at the winery and are placed in a cold room at 40°F for 48 hours. Next, they go through a detailed hand selection and the chosen grapes are de-stemmed and placed whole into clay amphora where they begin to spontaneously ferment after 3-4 days. Occasional hand punch-downs. After fermentation is finished, the wine undergoes malolactic in clay *tinajas* (amphora) where it rests for 6 months and is then racked off into French barrique for another 6 months for a total of 12 months of aging. Minimalito Sulphur is added only at bottling.

Vintage: 2019 was a relatively great vintage in the Marco – specifically in El Puerto. A long, extra dry year enhanced by a mild Puerto summer lent to a long healthy ripening cycle and beautiful bunches. Lower yields than normal concentrated Forlong to produce their highest quality harvest since inception.

Wine: This wine is incredibly complex and satisfying. Don't let the 14.5 % alcohol levels scare you – this wine is from Andalucía y hace CALOR (It is HOT) this Petit Forlong drinks like 13% on the palate. The juicy blend of Merlot and Syrah boast floral notes of carnation and baby's breath on the nose that lead to a bright red currant fruit pop with soft, enticing notes of cocoa. Blind taste your friends on this and see where they go.