

ALBARÍN

trasto

Mi madre me llamaba así

cuando hacía travesuras.

My mum called me "trasto"

when I was naughty.



Noelia de Paz

## LaOsa

2020 Trasto Blanco

Region: Tierra de León

Soil: Alluvial clay

Elevation: 800-900m

Vinifera: 100% Albarín

Winemaker: Noelia de Paz

**Vineyard** 25 years old vines, dry farmed vineyards, non-cert. organic. Tierra de Leon is one of the windiest growing regions in Spain, and that affects the grapes through the development of thick skins and tannin. Alluvial clay soils allow for good water retention, although the region sees very little rain < 20 inch/year. Poor nutrient profile in the soil means little green harvesting is needed to naturally achieve 2-3 tons per acre. This is a region to watch.

### Production

Hand harvest at the end of September, destemmed before being pressed off for temperature controlled native fermentation in stainless steel. Post fermentation, the wine rests on the fine lees for 5 months in old French barrels of 500L. The Albarín is then filtered and bottled.

### Vintage

2020 – a moderately warm vintage with little rain – very uneventful. A good and rainy Spring allowed for substantial water retention in the alluvial clay soils to keep the summer soils hydrated. Very healthy grapes with a bit more concentration of fruit than previous years. Maintains freshness.

### Wine

Sunshine in a glass, just like Noelia. Tart and sweet on the nose. Floral. Citrus flower with a touch of almond and salty underripe guava. Perfect for the aromatic drinker looking for something new. Albarín, what is it like? Bordeaux Blanc-like? Perhaps? Chenin-y? A bit? Reisling-esque? Kinda. Depends. Really it is a creature of its own character and should be appreciated as such. Noelia, the Queen of Albarín.

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