

# Willowcroft Vineyard

## Albariño ~ 2019



### Pronunciation:

Ahl-ba-REE-n'yo

Ahl-bah-REE-nyoh

Alba-reen-yo

**Blend:** 100% Albariño

### Vineyard:

Parker North 90

Parker Home 77

3883 lbs of fruit

Albariño acreage: 2 acres

### Our Grapes:

**Albarino** – Most expensive white wine varietal of the Galicia region of Spain. Lew chose this varietal because it grows well in rainy weather in its home turf on the Atlantic coast of Spain. Early ripener. High sugar and high acidity at harvest. Wonderful peach notes on the nose with minerality and crisp acidity.

### Tasting Room Notes:

Aged and finished in steel with notes of mineral and peach. Dry. Fruit aroma; soft mineral finish; metallic taste on back.

### Additional Facts:

- Also known as Alvarinho (Portugal)
- Name means white wine from the Rhine
- Color – white/blanc
- Species – vitis vinifera
- Origin – Galician region of Spain and Portugal
- DNA testing *may* have confirmed grapes are French Savagnin (sah-vah-NYAHN)
- white grape grown predominantly in northwest Spain and Portugal
- Prominently from the Galacia area.
- Major - citrus stone fruit blossoms
- White aromatic – often with spritz
- Thiols – create the melon & grapefruit aromas, usually noted in cooler climate wines
- Climate : cooler – more lemon & grapefruit; warmer – more watermelon and peach

### Tasting Checklist:

Color & Depth: Light, pale

Nose: Aromatic

Sweetness: None to Light

Acidity: High

Body: Medium-bodied

Serve: Cold

Store: up to 2 years

### Winemaking Notes:

Harvest: Hand-harvested / Crushed Sept 7, 2019

Skin Contact: None

Fermentation: Cold fermented in stainless steel

Aging: Stainless steel 7 months

Production: 1280 bottles

### Technical:

Brix: 21.6

pH: 3.4

T.A. .63

Residual Sugar: <.02%

Alcohol: 13.9%

### Pairings:

- Seafood, shellfish, fried octopus
- Slow Cooked Chicken
- Feta cheese

### Awards

2020 Loudoun Wine Awards Silver

2021 VA Governor's Cup Silver