



D.O. Ribera del Duero



100% Albillo Mayor



La Horra, Burgos (Castilla y León)



From vineyards over 50 years old



White wine



13.5% vol. alcohol



750 ml bottle

AWARDS & RATINGS



2nd Best White Wine –
Verema Awards 2025

WINEMAKING

White wine made from 100% Albillo Mayor grapes in the D.O. Ribera del Duero, sourced from bush-trained vineyards and harvested by hand. In the winery, the grapes undergo cold maceration for 12 hours at 10 °C, followed by gentle pressing. The must ferments at a controlled temperature (~15 °C) and the wine then completes 3 months of ageing on fine lees, enhancing volume, texture and complexity while preserving aromatic definition. A small portion of the production is aged in French oak barrels.

TASTING NOTES

Straw-yellow in color, clean and bright. The nose is expressive, combining floral notes and subtle minerality with hints of stone fruit (pear) and a delicate herbaceous profile (fennel, thyme), alongside creamy and lightly spiced nuances from the ageing on lees. On the palate it is structured and long, with a broad, glyceric mouthfeel, well-balanced acidity, a sense of volume, and an elegant finish

FOOD PAIRING

A very gastronomic and versatile wine at the table. Especially suited to seafood, white fish, and white meats, where its structure and freshness complement the dishes without overpowering them. It also pairs very well with salads and creamy starters, as its ageing on lees helps embrace richer textures. Recommended serving temperature: 8–10 °C (46–50 °F).

Albillo Mayor



A dry, full-bodied white wine that combines white flowers and stone fruit with a mineral background and well-integrated freshness.