







PATINEGRO

This wine is named after the Kentish plover (Charadrius alexandrinus), 'Patinegro' in Spanish. It is a fidgety and flighty little bird which loves the dunes of Cadiz and can fly several thousand miles to nest there.

The Kentish plover is threatened by human activity and by their pets who disturb the nesting sites.

BASIC DATA

Category: Organic Wine Area of designation of origin: Vino de la Tierra de Cádiz Type of wine: Dry white wine Grape varieties: 100% Organic Palomino Vintage: 2021

ANALYTICAL DATA:

Alcohol content: 13.5 % vol +/- 0.5 Total acidity: 4.8 g/L +/- 0.3 **PH:** 3.2 +/- 0.2 Residual sugar: < 4 g/L Total SO2: <100 mg/L Allergens: Sulphites

VINEYARD DATA

Vineyard: The grapes come from only two albariza soil vineyards, which have been certified organic for over 15 years. With the grapes from each of these vineyards we blend the influence of the sea air with that of the river Guadalquivir delta.

Hectares: 15 Ha Average age of vines: 30 years old Yield: 6500 kg/Ha **Specific type of soil:** Chalky 'albariza' in both vineyards Pruning: One vineyard is pruned using the double cordon method and the other uses the tradicional "vara y pulgar" method. Harvest date: At the end of august Harvest method: Hand picked.

VINIFICATION

The grapes from each vineyard have been pressed and fermented separately. Maceration prior to fermentation. Fermentation in water cooled stainless steel tanks of small capacity.

Fermentation temperature: 17°C. Yeast: Indigenous and selected by the winery. Ageing on lees for 4 months. Bottled: March 2023

AGEING

After ageing on lees for 8 months, it is aged for 12 months in oak casks that previously held Manzanilla. This wine has not been clarified, and only lightly filtered.

PRODUCTION: 10.000 bottles

TASTING NOTES:

Aspect: Clear pale gold. Aroma: Complex mineral notes with subtle aromas indicating the cask ageing. Palate: Dry, long and smooth on the palate with a soft texture and slightly salty note.

FORMAT

75cl bottles in cases of 6

