

91  
Points  
*Robert Parker*  
WINE ADVOCATE



# EL PUÑO

WHITE WINE by EL ESCOCÉS VOLANTE 

Variety: MACABEO 55%, VIOGNIER 35%, GARNACHA BLANCA 10%

Vintage: 2015

Producer: Norrel Robertson, MW

## TASTING NOTES:

Colour: Pale straw with an unctuous texture.

Bouquet: Pronounced aromas of honeysuckle, apricot, lemon peel and Mediterranean herbs, punctuated by lively acidity well integrated toasty oak character with complex notes of spice and jasmine.

Taste: Full bodied, yet elegant, with crisp acidity, fresh stone fruits and a long mineral finish with notes of dried hay and wild mountain herbs.

## WINEMAKER'S NOTES:

Grapes were hand picked in the early hours of the 20th September 2015 from three different sources. Macabeo from the Carramainas vineyard, Viognier from Finca del Val and Garnacha Blanca from Marzolin situated at 750 to 950 metres Yield did not exceed 4000kg per hectare . Grapes were stored at 0 degrees for 48 hours in a cool room before pressing whole bunches like in Champagne to allow for the finest free run juice . The must was then cold settled and spontaneous fermentation took place in mainly neutral oak barrels with 1/3rd new oak barrels used and stainless steel. Wine was then aged 'sur lie' with batonnage for a further 18 months in 900 litres eggs before minimal fining, light earth filtration and bottling..Malolactic fermentation took place on one third of the wine.

High altitude vineyards up to 950 metres above sea level with alluvial stones over brown loam clay and limestone. Irrigation used strictly when needed due to low annual rainfall of 300mm. Cool nights temperature enables a long slow full ripening with fresh acidity and low pH.

## TECHNICAL DATA:

Alcohol content:	14,4 % vol.	Sugar content:	1,8 g/L
Total Acidity:	5.6 g/L	Malolactic:	33%
PH:	3,13	Barrels – Fermentation in old large French oak barrels and stainless steel, followed by ageing sur lies in 900 litres eggs for 18 months.	