



Julio Crespo

Albarín

White  Blanco

100% Albarín  100% Albarín

6 Month French Oak  6 meses Roble Francés

Alc. Vol. 13  13 Alc. Vol

F: 44°-49°  7°-9°

D.O. Tierra de León

MANUFACTURE AND AGING

Hand harvested with a selection process designed to pick only the best grapes. Fermented in its own yeast in French oak barrels for 6 months after tank maceration and light pressing in order to acquire maximum varietal character and potency.

WINE TASTING NOTES

Brilliant yellow color with greenish glints. Fresh fruit aroma, with hints of fennel and mint shoots. Fruits with kernel like apricot and peach intermingled with almond blossom and a light smokiness, characteristic of its aging. Fresh and fruity complex. Notable grease body. It is flavorful and persistent in the mouth.

