

Desoutter & James

Specialists in Spanish wine



Señora Vale

A series of very limited production, natural wines from Castronuño in Castilla León, where Esteban Celemín's focus is on recovering old parcels planted with the traditional Albillo Real grape. Minimum intervention in the vineyard and winery, with just a touch of sulphur added at bottling.

VdT Castilla y León

Grape varieties: Albillo Real

Soil: Limestone, sandy loam

Harvest: Manual harvest

Winemaking: Harvest at the end of August. Pre-fermentative skin contact followed by vertical pressing. Barrel fermented with native yeasts and 11 months barrel ageing. Just a touch of sulphur added at bottling. Very limited production (512 bottles).

ABV: 13 %

Bottle type: Burgundy, 75cl

Closure: Natural cork

Tasting notes: Creamy and unctuous with notes of dried fruit, combined with grippy minerality from the chalky soil. Potent and intense in the mouth with the oiliness and slightly bitter finish typical of Albillo Real.