

FIELD BLEND LAS CONTIESAS | 2022

The personality of the old vineyard of Tierra del Vino

Technical data



D.O.: Tierra del Vino de Zamora

Varieties: Doña Blanca (mostly), Palomino, Godello, Albillo Mayor or Verdejo

Production: 10.000 bottles 0,75l

Alcohol: 13,5% vol.

Acidity: 5,0 g/L (tartaric acid)

Residual sugar: 1,0 g/L

pH: 3,60

Winemaking

Wine ageing: 3 months in French oak used barrels.



Process: We want to tell you what our old vineyard is like and what our land is like. The historical vineyard in Tierra del Vino is a mixture of red and white varieties. For this elaboration, we manually harvest all the white varieties in the vineyard, most of them being Doña Blanca, we press the whole bunches in pneumatic press, vat them and wait for the spontaneous fermentation to take place. We then leave them on their lees for 3 months and 3 more in barrels.

Tasting notes



Doña Blanca is the main variety in our vineyards and it is characterized for its honest expression of the land where it comes from. White fruit, citrus and minerality are the main aromas. Both on the nose and in the mouth it expresses the great varietal variety that exists in the old vineyard of Tierra del Vino, its amusing complexity its surprising.

Vineyards

Soils: Clay soils

Alt. over sea level: 800 meters

Average age: 80-100 years old vines

Climate: Continental, with very cold winters and hot summers

