

## ALTOLANDON

### Sin Filtros 2021

**\$29.45**

\* Suggested retail price



 Nature  Organic

|  |                       |                                       |
|--|-----------------------|---------------------------------------|
|    | Service fees          | \$0.00                                |
|    | Product code          | 15039469                              |
|    | Licensee price        | \$25.61                               |
|    | Format                | 6x750ml                               |
|    | Listing type          | Private import                        |
|    | Status                | Unavailable                           |
|    | Type of product       | Skin-contact white wine (orange wine) |
|    | Country               | Spain                                 |
|    | Regulated designation | Denominación de origen (DO)           |
|    | Region                | Castilla la Mancha                    |
|    | Varietal(s)           | Garnacha 100 %                        |
|   | Alcohol percentage    | 11%                                   |
|  | Colour                | White                                 |
|  | Sugar                 | Dry                                   |
|  | Closure type          | Cork                                  |

#### ABOUT THIS WINERY

Located in Landete, Cuenca between three provinces: Valencia, Cuenca and Teruel. Our philosophy is to make quality wines and therefore quality grapes. We take care of everything: the vineyard, the plantation, choosing the varieties, the vines and the clones most suitable for our climate and each type of soil. The wine comes from the grape, but the altitude and the soil are essential for the final result: wines with their own personality.

#### PRODUCT NOTES

In 1000 liters amphora's, its skins were left in contact with the grapes for 24 hours and then the alcoholic fermentation starts spontaneously, for about 28 days, no commercial yeasts were used. 5 months in lees. No sulphites, stabilization is natural. Autumnal aromas, ripe apricots, almonds, notes of tangerine, citrus peel and a bit of dry grassiness, dry in the mouth, has balanced acidity and complex tart fruitiness.



**NICOLAS TREILHOU**  
(514) 668-6989  
Sales Director - Montreal

**ALPHONSE LEPAGE**  
(418) 580-6762  
Québec, Saguenay,  
Bas-Saint-Laurent,  
Côtes-Nord

**ALAIN PROVOST**  
(514) 882-8667  
South-Shore, Lanaudière,  
Mauricie

**GUY BOURBONNIÈRE**  
(819) 421-1482

**SOPHIE-ANNE GOYETTE**  
(438) 822-7199