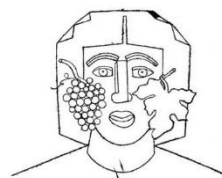
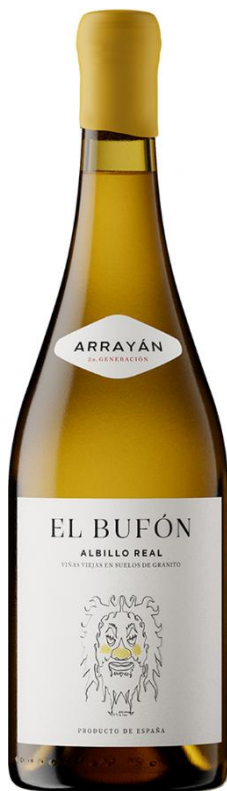


¿POR QUÉ NO? SELECTIONS



ARRAYÁN

ARRAYÁN (DO Cebreros)



El Bufón de Arrayán Albillo Real 2023

100% Albillo Real

Aging: 8 months in Amphora

Vineyard: Organic

Alcohol: 14% Alc by Vol

Production: 6,976 bottles

Background: Bodegas Arrayán was founded in 1999 as a personal project of José María Entrecanales and María Marsans. The appointment of Maite Sánchez as oenologist in 2009 marked a new era for Arrayán in terms of both the process of making its existing wines and Maite's focus on adding indigenous varieties to the range. Her priority is to enable the vines to bring out the full expression of each terroir. Vine-growing practices are environmentally friendly and without herbicides or pesticides to favor biodiversity and balance. The same approach is applied to winemaking: fermentation occurs spontaneously using the grapes' natural yeasts, without any added products, with the goal of achieving the maximum purity and personality of each terroir.

Grapes: 100% Albillo Real from 75-80-year-old vines at 700-750 meters in Cebreros (Ávila) in the Gredos mountains.

Soils/Climate: 3 hectares of sandy-textured, stony soil over granite. High altitude continental climate. The extreme altitude causes a very marked thermal range, as much as 20C, between day and night during the grape ripening period.

Viticulture: Organic. Bush vines (en vaso). The vines are worked using traditional techniques in line with the standards of organic farming: no chemicals are used, and all work is done by hand.

Winemaking: Cold soaking on the skins for 3 days. Pressing and spontaneous fermentation at a controlled temperature. 8 months in 700L terracotta amphora.



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