

¿POR QUÉ NO? SELECTIONS

Mario Rovira
VITICULTOR

TOSCA PALOMINO (VDT Cadiz)



Tosca Palomino Fino en Rama 2023

100% Palomino Fino

Aging: 7 months under flor in stainless tank (unfortified)

Vineyards: Pago Miraflores and Pago Balbaína

Solera: Bodega Delgado Zuleta

Alcohol: 12.5% Alc by Vol

Production: 3,200 bottles

Background: After falling in love with Palomino Fino from his Akilia project in Bierzo, Mario Rovira started to work with the grape in its spiritual homeland: The Sherry Triangle. The Tosca wines are bottlings of vintage Palomino, unfortified, aged for different periods of time under *flor* yeast. These are emerging styles in the region, not yet recognized by the DO, although this will likely change in the coming years. They are increasing in popularity and may be the greatest sushi wines out there!

Grapes: Palomino from two of the Sherry Triangle's finest vineyards, Pagos Balbaína and Miraflores.

Soils/Climate: Albariza soils, specifically Tosca Cerrada Albariza: ~50% chalk, holds water well and encourages elegant wines. Miraflores is in Sanlúcar and more coastal (cooler/more moisture), Balbaína is in Jerez more inland (warmer/drier).

Viticulture: Sustainable.

Winemaking: 7 months in stainless tank under *flor*. Unfortified. Bottled "en rama" without any treatments (no SO2, fining, filtering, or cold stabilization). Thus, some sediment in the bottle is possible.

