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La Cabeza de Perro Blanco 2023



Vintage: 2023
Grape Variety: 80% Palomino, 20% other whites
DO Bierzo century old vineyards
Orientation: South, Elevation: 550-600m
Soils: clay with stones and sand
Harvest: 21st September 2023
Production: 1000 bottles
Certified Organic by CAECyL 
Alc. by vol: 12.5 %

Tasting Notes: Medium straw color, shiny and bright. Very floral and fruity nose, with stone fruit and dry weed aromas. In the mouth it shows elegant and vibrant wine with a nice balance of freshness and gastronomic potential. Moderate alcohol for a very pleasant and enjoyable wine.

La Cabeza de Perro is a young and fresh white wine made from century old vineyards, meant to be enjoyed with no limits, lasting in the glass just the time before conversation asks for another pouring. It is a traditional white wine from Bierzo that combines in co-fermentation the most grown White grapes in the old vineyards of Bierzo.

Manually harvested at the end of September from low-yield century-old vineyards, it is collected in 15Kg cases and taken to the winery where it is destemmed and pressed. Spontaneous fermentation in a mix of steel tank and used French oak barrel where it stays on its lees for 7 months. Slight filtration and bottling in May 2024.



TECHNICAL INFORMATION

La Cabeza de Perro Blanco 2023

- White Wine
- Vintage: 2023
- DO Bierzo
- Vineyards: Valdeobispo and Viña de Los Pinos in Villafranca del Bierzo
- Grape Varieties in Cofermentation: 90% Palomino, 20% other whites (Soña Blanca, Malvasia, Godello)
- Goblet trained, planted 1903-1910
- Orientation: West and South, Elevation: 550 – 600 m
- Soils: clay / sand / broken quartzite
- Harvest date: 21st September 2023
- Production: 1,000 bottles
- Pressed after 24h in cold storage at 8C, spontaneous fermentation in inox steel and 225l used French oak barrels, 7 months on its lees
- Alcohol: 12.5 %
- Residual Sugar: 4.1 g/l
- pH: 3.14
- Total acidity: 5.72 g/l
- Volatile acidity: 0.59g/l
- Total Sulphites: 30 g/l
- Organic, certified by CAECyL
- Vegan, not certified
- Standard bottle 75 cl, total weight 1.150 Kg
- Bottle barcode: 8428711002236
- Case of 6 barcode: 8428711062230



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