



# EL PUÑO

EL ESCOCÉS VOLANTE 

## WHITE WINE

Grape Variety: Old Vine Macabeo 50%, Viognier 35%, Garnacha Blanca 15%

Vintage: 2020

Winemaker: Norrel Robertson MW

Region: Calatayud - Proprietary Blend

Bottling date: 31st August 2021

Production: 2,282 bottles

## WINEMAKER'S NOTES:

The 2020 Puño Blanco is a very fresh return to form with waxy, lemony fruit and beautifully integrated oak with subtle notes of camomile, beeswax and mountain herbs. This vintage shows a tighter side to the Macabeo and Viognier with an amazing capacity for ageing.

Grapes were hand picked into 20kg cases, then the grapes were stored overnight in a cool room before processing. Varieties were mixed in the press. We follow Burgundian methods in the cellar: grapes were loaded whole bunch to the press, with a long slow press cycle with no sulphur and enzymes. Must was cold settled overnight then racked to 5 x 500l Stockinger barrels with almost zero toast. Spontaneous fermentation proceeded at ambient cellar temperature (18 to 20 degrees C) for around 2 weeks until dry. The wine was then kept on full fermentation lees for a further month before racking back to the same barrels.

The wine spent 8 months *sur lie* in barrels. Light filtration.

The Macabeo comes from our Cerro Merino vineyard at 900 metres elevation planted in 1969 on glacial soil. The Viognier is sourced from the Val vineyard also at 900m on glacial soil and the Garnacha Blanca from a cascajo soil in Munébrega.

2020 was a precocious vintage in terms of the growing cycle and phenology: early bud burst, early flowering, early fruit set and veraison. Spring was accompanied by twice the average rainfall. The beautiful side of 2020 was our total confinement to the vineyards where we got to know our parcels more intimately.

Harvest started for us on 8<sup>th</sup> of September and we finished on 24<sup>th</sup> of September – 2 weeks earlier than the average in the last 20 years. The wines are characterised by great energy and extremely forward fruit. A great antidote to the events of the year.

## TECHNICAL DATA:

Alcohol content: 12.8% vol.

Sugar content: 1.0g/L

Total Acidity: 7.3g/L

pH: 3.17

