

NABAL *Albillo Mayor • Barrel fermented*

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN



Appellation:

Ribera del Duero

Varieties:

Albillo Mayor 100%

Winemaker:

Oscar Navarro

Vineyards: The Albillo Mayor grapes come from microplots in the villages of Peñaranda de Duero and Gumiel de Izán. These vines, which are over 70 years old, are situated at altitudes between 860 and 900m above sea level. The vineyards grow on sandy-loam soils with a northern exposure, receiving limited sunlight, which promotes slow, even ripening. The Albillo Mayor is harvested fresh to preserve its aromatic profile and ageing potential.

Vinification: After a brief cold maceration on the skins, the de-stemmed grapes are pressed to obtain the must. Once clarified, alcoholic fermentation begins, carried out with native yeasts at low temperatures to preserve aromas. Fermentation takes place partially in amphorae (35%), stainless steel tanks (20%), and 500-litre French oak barrels (45%).

The wine then rests on its lees in 500-litre French oak and acacia barrels for a minimum of eight months. During this period, the lees are regularly stirred using the bâtonnage method to keep them in suspension, imparting a broader, rounder mouthfeel.



Tasting notes:

Straw yellow in colour with bright highlights.

On the nose, it is intense and complex, showing subtle notes of white stone fruit accompanied by hints of fennel, anise, and chamomile.

On the palate, the wine is fresh, with excellent integration of barrel ageing. Luscious sensations are balanced by vibrant acidity, producing a broad, well-structured wine with a long, persistent finish.

Food pairing: Its acidity and structure make it ideal with small game, scrambled eggs with mushrooms, and pasta with white sauces. Foie gras brings out its fullest expression. For seafood lovers, it pairs beautifully with smoked fish, shellfish, or rice dishes with a seafood base.

Storage and serving guidelines: Stored at a cool, constant temperature, this wine will maintain its quality for several years. Serve between 8–10 °C.

Awards and ratings

92 points • Guía Vivir el Vino • Spain

91 points • Guía Peñín • Spain

90 points • James Suckling 2023

91 points • Tim Atkin 2023