



## Bodega de Forlong 'Forlong Blanco' 2019

**Region:** El Puerto de Santa Maria

**Soil:** Albariza, Tosca y Lustrillo

**Elevation:** 62-83m

**Vinifera:** 100% Palomino

### **Vituculturists /Winemakers:** Rocío Áspera and Alejandro Narváez

**Vineyard:** Today, the young, vibrant couple owns 14 ha, planted between two large plots in Pago Balbaína Baja (Palomino, PX, Merlot, Syrah y Tintilla de Rota) and Pago de Grañina (Palomino only) both within the Puerto de Santa Maria designation. “Pago del Forlon” in Balbaína is 7km from the sea, comprised of pure Albariza (Tosca y Lustrillo) chalk and Poniente salinity. The Palomino for this wine come exclusively from “Pago de Grañina” planted with Palomino has higher levels of Albariza Barajuela, a lightly colored and thinly layered Albariza that looks “milojas”.

**Production:** Early, hand-harvested grapes arrive at the winery and are placed in a cold room at 40°F for 48 hours at which time they go through a detailed hand selection. Next, the chosen grapes are placed into stainless steel where they slowly ferment throughout 20 days. Afterwards they transfer the wine to another tank with the fine less where it will rest for 5 months before bottling. Nothing at all is added to the wine except minimalito Sulphur *only* at bottling.

**Vintage:** 2019 was a relatively great vintage in the Marco – specifically in El Puerto. A long, extra dry year enhanced by a mild Puerto summer lent to a long healthy ripening cycle and beautiful bunches. Lower yields than normal concentrated Forlong to produce their highest quality harvest since inception.

**Wine:** This young Palomino is bright crystalline yellow in color with green tinges and some weight to back it up. Aromas of Banana Boat and sunshine with a citrus splash give way to a balsamic depth of anise, Lime zest, aloe, white flowers, thyme and herbs. On the pallet the wine has fruity tension, freshness and flavor. A wine that could only be from Cádiz.