

ALCONDE
Vinedos y Bodegas

Moreno y Cabezón

Garnacha Blanca

Moreno and Cabezón were childhood neighbours and playmates. All their lives they have been together, sharing the hard work in the vineyard and the moments of rest in the Calle Mayor. This is how they forged a friendship based on hard work and honesty. Two men of character and hard condition. This wine bears their names and is a tribute to their memory.

VARIETIES	Garnacha Blanca
TERRITORY	Vineyard in the municipality of Baigorri, in a landscape of holm oaks, holm oaks and red earth, which colours the river Ega when it rains (Baigorri is Basque for Red River). The vineyard, at an altitude of 500 metres above sea level and on a clay loam soil, is worked with the minimum of intervention following the rules of Regenerative Viticulture.
ELABORATION	Moreno y Cabezón is made by fermenting the must at a controlled temperature, to which 10% of fresh grapes are added. Aged on lees in concrete tanks with weekly batonnages. Three months in new 500-litre oak and acacia barrels.
TASTING NOTE	Moreno y Cabezón stands out for its straw yellow colour and its aromas of white and citrus flowers with hints of almonds and very subtle vanilla. In the mouth it is enveloping, dry and fresh. It has a lively acidity.
ALCOHOL	13%
SERVICE	10°-12°

Limited Edition of 1.900 bottles

