

Cillar Blanco de Silos

White, Albillo Mayor

Data Sheet

This white wine arose with the idea of recovering the oldest albillo mayor vines in the area.

With Cillar Blanco de Silos we have managed to bring out all the expressiveness of the soil and of the grape in Quintana del Pidio.

Elaboration: Fermented in tank and French oak barrels. Aged on its lees for 5 to 8 months.

Age of the vines: Vines over 70 years old.

Yield: 2.500 Kg/ha.

Average altitude: 870 meters.

Pairing: Seafood, white fish, fresh cheeses, salads, vegetables, rice dishes, pasta appetizers, salads, oily fish or rice dishes.

