

THE REGIÓN

The región, is very close in proximity to the city of León, which is surrounded by the River Esla. The high elevated altitude of the plain is between 750/860 metres above sea level and the close proximity to the mountain range Picos de Europa, gives place to a strong continental climate, with very noticeable sharp maximum and minimum temperatures and very pronounced differences between night and day temperatures. This favours the development of aromatic substances on the grape's skin. The average annual rainfall is approximately 500mm which shows the lack of rainfall.

The territory is flat with poor and pebbly soil from an alluvial origin. These lend way to optimum conditions for internal drainage and provide sufficient capacity for water retention, aeration and penetration from the roots.

The old wine cellars are very characteristic of the area. They are hand-dug cellars from clay which help make the most from the unevenness of the land. The cellars create the most natural and ideal "micro-climate" which allow the production and ageing of the wine

THE PRODUCER

During generations the Alonso family have been dedicated to growing and making wine. Following this family tradition, Rafael Alonso, founder of Viñedos y Bodega Pardevalles in 1949, originally produced liquor and wine.

Nowadays, under the technical management of the founder's grandson, also called Rafael Alonso, the wine cellar has modern installations, such as 34 hectares of their own vineyards. They still produce wine of an exclusively high quality from the indigenous grape varieties: Prieto Picudo and Albarin Blanco.



FOOD PAIRING:

Ideal with fish, shellfish, pastas and rice. Serve at 8°-10°

PRESERVATION:

Best consumed in the following 5 years

LOGISTIC INFORMATION:

Formats Available 6 x 750ml.

Europalet with 96 cardboard boxes of 6 bottles.

Weight of a bottle — 1,4 Kg Weight of a box—8,5 Kg

EAN— 8437002702014

THE GRAPE

The Albarín Blanco grape is a variety not well known. It is not related at all to the Albariño grape.

It was on the verge of extinction until the technical team at Pardevalles decided to push for its development, after obtaining results from small production tests.

Very pleasant and apt for wine making. It is beginning to reappear, being a great find for those looking

for a unique and personal wine.

It is a bright yellow colour with greenish reflections and the grape is oval shaped. It matures early and this gives way to a very aromatic, sickly sweet and remarkable full-bodied wine.

THE WINE

The wine is produced 100% from the grape variety Albarín Blanco. The vintage is done mechanically at night. Pellicular maceration takes place 48 hours. The must is separated, pressed and static debourage during another 48 hours. Fermentation takes place in the barrels. Ageing for 5 months.

SIGHT:

Luminous wine, straw yellow colour with greenish hues.

SMELL:

Fresh fruit aroma, emphasising the exotic and herbal touches that the mixture of the complex albarín grape offers.

TASTE:

Fresh, acidic, fruity, full bodied wine which is tasty and persistent on the palate. Well balanced.

ALCHOLIC CONTENT: 13.50%



Pardevalles Albarín

D.O. Tierra de León



Pardevalles

VIÑEDOS Y BODEGA

VIÑEDOS Y BODEGA PARDEVALLES

Ctra. De León, s/n. 24230 Valdevimbre (León)

Tel/Fax: 987 304 222 www.pardevalles.es info@pardevalles.es



Denominación de Origen
Tierra de León