

- DESDE 1966 -

# COLOMA

PATRIMONIO VITÍCOLA



## COLOMA ALARIJE 2021

**Varietal:** 100 % Alarije

**Winemaking:** Harvested in the end of August, at night in order to keep the grapes at cool temperature. Fully destemmed and lightly crushed also during the night, less than one hour after harvesting. The must was macerated and fermented at controlled temperature 12°C and inoculated with indigenous selected yeast from our estate. 100% free-run juice.

**Tasting Notes:** Light yellow color with brilliant greenish edges. On the nose typical thiol aromas of this variety remind us of grapefruit, box tree, fennel, anis and a hint of Williams pear at the very end. Light and fresh with nice pleasant acidity and fruity palate with long aftertaste.

**Peculiarity:** Alarije's name comes from Arabic "al'arīš". It is an almost extinguished native variety from Extremadura, where it is very well adapted to the heat and the dry weather, being able to produce wines with sufficient acidity in a short, hot growing season.

**Alc. 12.5% vol.**



*Jancis Robinson*  
JancisRobinson.com

16/20

“Very pale. Delicate citrus aroma that is more grapefruit than lemon but it also has a quality that is similar to Sauvignon Blanc – grassy/herbal but also with a hint of blossom. On the palate, this is wonderfully fresh and dry, not particularly concentrated but has a lovely light chalky texture that gives it length as well as enhancing the freshness. Fresh and fragrant and a real achievement from this warm location. GV (JH)