



BODEGAS FORLONG

VIDUEÑOS 2016

ORIGIN -

El Puerto De Santa Maria

STYLE

Field Blend, Añada

AGING -

2 years in barrel, under flor

SACA

One Saca in 2019, 500 bottles

VINEYARD / PAGO

Trebujena, sigle vineyard

VINIFICATION -

Grapes were harvested by hand, sun-dried for 48 hours before pressing, fermented in old fino barrels after pressing, aged under flor (yeast) for two year.

GRAPES

Palomino Fino, PX, Cañonazo, Barcelonés, Mantuo de Pilas

SERVING TEMP

Cold



PRODUCER PROFILE:

Forlong Vidueños 2016 is a certified organic, unfortified white wine. It playfully straddles the line between wine and sherry. At 15% alcohol, and aged statically (no solera system) for two years under flor, it definitely crosses into "sherry-like" fino sherry territory. However, the wine uses grapes that are yet to be recognized by the political regulatory board, the Consejo Regulador, as official sherry-making grapes. That may change in the future. It ages as an "añada" or vintage.

Furthermore, Alejandro and Rocio are among the only winemakers to be making organic wine in the city of El Puerto de Santa María, which happens to be my favorite sherry town!

This wine was originally made and bottled for a Michelin star restaurant in Spain, and then exclusively for Enramistas in the USA. They even made Enramistas our own personalized label with a bartender dog on the label! So cool!