



Blanco

VINO DE LA TIERRA DE CADIZ

Winery Notes:

Bodega de FORLONG is a creation of two young entrepreneurs, in love with wine. They created FORLONG; a little winery dedicated to the production of high quality wines, made in totally artisan way, so called "AUTEUR WINES". They focus on the quality of the grapes instead of the quantity. FORLONG is an organic wine on the vine and in creation process. The vineyard receives biodynamic care including the use of an astrological planting calendar which helps to achieve a perfect function of the plants and high quality grapes. They focus on the primary aromas therefore preserving the terroir. FORLONG's terroir is the "ALBARIZA" a limestone-based soil. They believe that the fruits of their labor should be something shared with others so that those persons can take part in their joy, their pride and their sense of achievement through the pleasure of their wines.

Wine Making Notes:

The "Forlong White" is a blend of indigenous grapes (Local and Minority) Palomino and Pedro Ximenez grapes that creates a unique and rare wine.

Grapes are hand-harvested, de-stemmed, crushed and macerated in stainless steel tanks for 3 days. The fermentation is performed at low temperature; this will assure the preservation of the terroir. Finally the wine is bottled without any kind of treatment, so it conserves all the natural aromas possible. Wine is elaborated by following the prescriptions of the organic/biologic viniculture.

Tasting notes:

Visually it has a lovely pale yellow with a flash of green, it's really brilliant in the glass. It's a medium bodied wine very intense and aromatic with very citric notes. Balsamic and Mediterranean notes such as tropical fruit cocktail, banana, peach, pineapples stand out. Chalky aroma and flavor because of the albariza Soil.

VINTAGE	2017
WINE TYPE	White
VARIETAL	90% Palomino 10% Pedro Ximenez
ALC.	12,5%
REGION	Vino de la Tierra de Cadiz
WINEMAKER	Bodegas Forlong



Cardel Wines

Importer & Wholesaler www.cardelwines.com – info@cardelimports.com – Tel. (407) 408-6238