



Bodega de Forlong

'Burbuja' 2020

Método Ancestral – 'Pet Nat'

Region: El Puerto de Santa Maria, Andalucía

Soil: Albariza, Tosca y Lustrillo

Elevation: 62-83m

Vinifera: 100% Palomino

Capataz/Winemakers: Rocío Áspera and Alejandro Narváez

Vineyard: Today, the young, vibrant couple owns 14 ha, planted between two large plots in Pago Balbaína Baja (Palomino, PX, Merlot, Syrah y Tintilla de Rota) and Pago de Grañina (Palomino only) both within the Puerto de Santa Maria designation. "Pago del Forlon" in Balbaína is 7km from the sea, comprised of pure Albariza (Tosca y Lustrillo) chalk and Poniente salinity. 'Burbuja' comes from a pure Palomino plot of 40-50 years old vines named 'Plantalina' in Balbaína Alta, which is the most "Sanluqueño" vineyard of Jerez due to its proximity to the sea but still boasts the concentration of Jerez. This vibrant vineyard has been farmed organically for more than 15 years and is of great quality.

Production: Very little winemaking here as this classic 'Método Ancestral' wine is bottled prior to finishing the alcoholic fermentation and before finishing the total consumption of sugars. The wine next rests horizontally so the lees are in contact with the wine for an additional 8 months. Then, the bottles are positioned 'boca abajo' face down so the lees settle into the neck of the bottle from where they rest for three weeks before disgorging quickly, refilling the bottle with the same wine from any loss, and finally crown-capping. Released immediately.

Wine: This delicate and lacy single vineyard 'Pet- Nat' Palomino has soft pillowy bubbles that are floral and fresh - the subtle aromas entice with notes of hay, apple pear, lanolin, aloe and sea spray reminiscent of a long day at the ocean. On the palate, the salty plush foam has just the perfect amount of structure and fizz to awaken the palate and express its organic, sunny terroir and natural state of the Palomino grape. A delightful naturally sparkling wine.