

GRAFT
WINE COMPANY

ARMAS DE GUERRA BLANCO / ARMAS DE GUERRA / 2017 / CASTILE-LEON / SPAIN

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PRODUCER

This is the oldest winery in Bierzo and one of the oldest in Spain, established back in 1879. It translates as "Weapons of War", alluding to their annual battle against the elements to keep the vineyards, which are on average 50-years-old, healthy. They have stuck with tradition and champion indigenous Bierzo varieties, in an ancient Galician region famed for its slate-rich mountains and which first saw vines in Roman times. These vineyards are around 500m above sea level. Climatically it marries the cooler Atlantic influence of coastal Galicia with the hotter conditions inland.

VITICULTURE + VINIFICATION

The vineyards are located mostly in the lower valley of the Bierzo region. The soil consists of clay and river stones. The average elevation of the vineyards is 550 m and the temperature from April to October averages 16.3°C with an annual rainfall of 626mm. The grapes undergo pre-fermentation cold maceration for 8 hours before they are pressed. Alcoholic fermentation occurs in stainless steel tanks over 10 days. This wine does not undergo malolactic fermentation to maintain freshness. There is no oak influence on the wine.

TASTING NOTE

Light straw-yellow in colour. Citrus zest and fresh stone fruits on the nose, joined by hints of chamomile and fennel as the wine opens up. Juicy and broad in the mouth, offering fleshy pear, peach and Meyer lemon flavors that tighten up steadily on the back half. Finishes with a lively orange pith note, showing good persistence and a hint of florality.

FACTS + STATS

WINEMAKER	CO-OP
VARIETIES	50% DOÑA BLANCA, 50% PALOMINO
APPELLATION	CASTILE-LEON
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	12.5%
SUGAR	- G/L
TOTAL ACIDITY	- G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	- MG/L

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