

SOTOVELO

Crafted beneath a veil of flor



WHAT MAKES US UNIQUE

The development of the veil of flor is a distinctive characteristic of Jerez sherry wines. Originally limited to the production of fino and other sherry, Sotovelo is pioneering its usage in a white wine. Our commitment is to exploring the boundaries of this exceptional and artisanal natural process into new areas and for different occasions such as still wines.

CRAFT: During the 8 months evolution process, a veil of yeast known as "flor" naturally forms on the surface of the wine, kept in large wooden barrels (700L). The flor plays a crucial role in producing a wine with a unique and distinctive character:

- The wine acquires notes of almond, toasted bread, along with saline and mineral undertones from the limestone albariza soils, combined with citrus and green apple notes typical of the Palomino variety.
- The flor yeast converts the glycerol (a naturally occurring compound that contributes to the wine's viscous body, and the sweetness perception), helping the wine keep a moderate alcohol content (12%) and maintaining a sense of freshness and dryness on the palate thanks to its low sugar content (<1g/L).
- The veil of flor on the wine's surface also acts as a protective barrier against oxidation preserving the fresh flavors and aromas.

VARIETY: Palomino

SOIL: Albariza (white limestone, from fossilised marine algae and diatoms in the Paleogene period). Rich in calcium carbonate, this chalky-looking soil appears white in summer.

Its unique properties allow it to soak up rainfall like a sponge during the rainy season and absorb immense quantities of water. Later the upper levels of soil bake hard under the heat of the summer, thus creating an impermeable crust, preventing the evaporation by sunlight, and slowly releasing moisture to the vines during the growing season.

VINEYARD: Pago Balbaina. Dry farming in organic conversion.

REGION: Andalusia; Jerez; on the Atlantic coastal town of El Puerto de Santa Maria.

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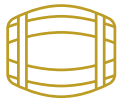


WHAT A WINE CONSUMER WOULD WANT TO KNOW

SOTOVELO, a groundbreaking white wine from Palomino grapes, from Balbaina in El Puerto de Santa Maria, Jerez.

Using the unique process traditionally used to create fino, we develop our wine for 8 months beneath a veil of flor (a light covering of yeasts) in wooden barrels, acquiring notes of almond and toasted bread along with saline and mineral undertones combined with the citrus, green apple and nectarine fruitiness of the Palomino variety.

A complex wine blends freshness with an umami/savory/saline profile and a dry finish thanks to its low sugar content (<1g/L); ideal with Spanish acorn iberico jamon, matured cheeses, premium canned seafood like Cantabrian anchovies, or as an aperitif.



WHAT THE WINE TRADE WOULD LIKE TO KNOW

SOTOVELO is a unique gastronomic white wine that offers excellent food matching alternatives; thanks to the combination of its fruity base from the Palomino local variety, with the complexity (minerality, salinity, umami / savoriness), from a recovered unique process mastered by generations, the veil of flor, previously only used to produce fortified wines.

A new approach to unfortified wines from Jerez, Andalusia, the southernmost wine-growing region of continental Europe.

VINTAGE: 2022

AGEING: 8 months beneath a veil of flor in large (700L) old barrels (some of 80 years).

ALCOHOL: 12%

PH: 3.27 – ACIDITY: 6.29g/L – LOW RESIDUAL SUGAR: <1g/L

SULPHITES: 68mg/L (EU max for white wines: 200mg/L)

PACKAGING: Carton (FSC Certified) cases 6 x 750ml; 100 cases per EU pallet.

BOTTLE: 750ml lightweight (395gr) burgundy – CLOSURE: Cork DIAM5; FSC certified paper labels



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