



Atolandon 'Mil Historias' Amber Blend

Certified Organic Farming No Added Sulfur and Vegan

Atolandon is a family run estate in Manchuela in Central Spain. One of the highest vineyards in Spain, they farm organically and make their wines without harmful chemicals including sulfur. A blend of 5 white grapes, this wine is fermented on skins for 30 days in amphora. A light style of orange wine, this is beautifully aromatic with floral and tropical fruits on the nose. The palate is dry, mineral, and medium bodied with gentle acidity. Very versatile with food especially Thai noodles or curries!



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