

Grower Gómez Nevado

Appellation Sierra Morena

Subzone/Locality Villaviciosa

Climate Mediterranean

Varieties 60% Aríz, 20% P. Ximenez,
20% Palomino

Soil Clay, slate

Elevation 500-600 meters

Vine Age 40 years

Pruning En Vaso

Farming Certified organic

Gómez Nevado

Pálido Seco



Winegrowing at the family estate **Bodegas Gómez Nevado** dates back to the 1700's, with the bodega established in its current incarnation since 1870. Today, patriarch Gabriel Gómez and his two children oversee the bodega and its 8 hectares of certified organic vineyards. Remarkably, Gómez Nevado was the first winegrower in Spain to have their vineyards certified organic, back in 1988. Their lush, green vineyards are planted in the traditional *en vaso* style. The Gómez Nevado wines are made in the Jerez style using a solera system, with a combination of biological aging under flor and a further oxidative aging for the Dorado wines.

Gómez Nevado's work is centered around their town of Villaviciosa in the **Sierra Morena** mountain range, an hour's drive north of the great city of Córdoba. This remote area is very much rooted in viticulture, with 200 hectares of vineyard land being worked here. Technically, this is Andalucía, where Palomino and Pedro Ximenez dominate the viticultural landscape, but in the Sierra Morena, with its unique combination of altitude and clay and slate soils Aríz, (Aíren), is the predominate grape variety.

Pálido translates to "pale" and is the name for the Fino-style wine, which is fermented with native yeasts in vat, transferred to old amphora and then to a solera where the wine spends an average of 5 years of aging under flor. It is bottled *en rama*, meaning without harsh filtration or stabilization. This is a fresh, yeasty, salty, wine and best enjoyed with cured olives, Marcona Almonds, salumi and fresh & canned seafoods.