



LIOCO

2025
ALBARIÑO
CLARKSBURG
11.8% ALC BY VOL

AROMA

green melon, lime blossom, Thai basil

FLAVOR

white grapefruit, nectarine pit, sea spray

FOOD PAIRINGS

fish tacos, ceviche, Spanakopita

VINIFICATION

8.3 tons hand-harvested on Aug 22. Fruit was whole-cluster pressed into 60% stainless steel + 40% neutral oak. Racked off gross lees after a 21-day ferment and aged for 6-months on fine lees with occasional stirring. Malolactic fermentation was blocked to preserve naturally high acidity. Gently cross flow filtered to bottle.

SITE

This unique growing area in District 17 is located below sea level (!) on the black peat Egbert soils of the California Delta. An advanced levee system holds back the vast tidal river waters. This interior zone sees hot days that necessitate the shading provided by bigger canopies. An extreme diurnal shift (30-40 degrees) assures bright acidity in the fruit. The vineyards are farmed by hand, without herbicides or pesticides.

PRODUCED AND BOTTLED BY LIOCO, GEYSERVILLE, CA

CONTAINS SULFITES

LIOCOWINE.COM

750^{ml}

CACRV

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

