



TYPE

White wine

GRAPE VARIETIES

Albariño

VINIFICATION

The grapes are handpicked using small bins of 15 Kg, after undergoing a carefully selection and de-stemming process the juice remains in contact with the skins at low temperatures during a short period of time and finally gently pressed. Part of the must was fermented in 500 and 600-litre French oak barrels and the rest in 1,600L oval-shaped concrete tanks at controlled temperature remaining in contact with the lees for approximately 4 months.

TASTING NOTES

Brilliant pale gold in color, copious apples and pears infused with mouthwatering aromas of lemon, outstanding fruit with a touch of honey beautifully focused and mineral. The attack is rich and broad packed with ripe citrus concentration, dense and fleshy, very good acidity with a long finish.

FOOD PAIRING

This white wine is an ideal accompaniment to all kinds of fish, shellfish, white meats, vegetables, rices and salads.

CONSERVATION

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 15 °C and a controlled humidity. The bottles should be stored horizontally, being the cork in contact with the wine, thus favoring a perfect closure and preventing oxidation.

SERVICE TEMPERATURE

To fully enjoy this wine, temperature must be between 10 °C and 12 °C.

Scan for nutrition information and ingredient list:



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended