O Fillo da Condesa



Lagar da Condesa
D.O. Rías Baixas



TYPE
White wine

GRAPE VARIETIES
Albariño

VINIFICATION
This wine has been produced at Lagar da Condesa winery, located in the Valle do Salnés in the region of Galicia in the Northwest of Spain. Albariño grapes have been grown in Galicia for centuries. The wine was left on its fine lees to provide the roundness and creamy structure on the palate, and the optimal conditions were adhered to ensuring quality consumption.

TASTING NOTES
This wine shows a characteristic bright yellow color, with a vibrant minerality that's reminiscent of the sea. It has good structure on the palate, well-integrated acidity, and a great aromatic intensity with a touch of floral notes.

FOOD PAIRING
Perfect pairing for cooked seafood, white fish and shellfish, light pasta in salads or with marinara sauce, roasted blue fished, smoked sausages, grilled white meat, semi-cured cheeses and creams.

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.

SERVICE TEMPERATURE
To fully enjoy this wine, temperature must be between 8 °C and 10 °C.

VEGAN

WINE in MODERATION
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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