

**TYPE**

White wine

GRAPE VARIETIES

Albariño

VINIFICATION

Old vineyards planted in Pérgola system, traditional from this area, produce the grapes of Albariño with a high level of acidity given the proximity with the Atlantic Ocean and the high level of rains, fermented in stainless steel tanks at a controlled temperature. After malolactic fermentation the wine has remained in stainless steel tanks until bottled, resulting in a wine which will continue to develop complexity with the bottle aging.

TASTING NOTES

Made from Albariño grapes, with a very small and sweet grain, grown in vineyards planted on largely granite soils, with some chalk and clay. This results in a highly aromatic white wine with hints of aromatic herbs and fresh white fruits.

Palate is unctuous and fresh, great acidity, balanced and complex.

FOOD PAIRING

Perfect pairing for cooked seafood, white fish and shellfish, light pasta in salads or with marinara sauce, roasted blue fish, 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.

Scan for nutrition information
and ingredient list:

**WINE**_{in}MODERATION

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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