



Varietal, fresh, elegant and captivating.



HARVEST

Although the spring was warm, temperatures fluctuated, which is unusual for this time of year, with sunny days and cold nights that brought bud break forward. At the end of April, some hailstorms, particularly in the area of O Rosal, resulted in early production losses. Flowering took place at the end of May, also with very variable weather, which continued throughout the summer, although final rainfall figures were normal. The high temperatures of the first half of September helped to complete the ripening of the grapes and the vineyards were picked out by the time the first autumn storms arrived on 21 September.

VINEYARD, GRAPES & WINEMAKING

100% Albariño grapes from our vineyards in O Rosal and Cambados (D.O. Rías Baixas).

The choice grapes were placed in 20 kg/44 lb tubs and taken to the winery using refrigerated transport. The best clusters coming out of the sorting table were destemmed. The grapes were cooled to 10°C/50°F and macerated for 10 hours. After this time, the must was separated in membrane presses, under inert atmosphere to prevent oxidation. After decanting, the clean must fermented at 15°C/59°F. This vintage, malolactic fermentation took place in 10% of the tanks. The wine was kept on the lees until bottling, with periodic punch downs to keep them in suspension and provide the wine with complexity.

PRESENTATIONS



ANALYTICAL DATA

Alcohol Content	Total Acidity
12.5% Vol	6.80 g/l

Volatile Acidity	Dry Extract
0.43 g/l	22.4 g/l

PAIRING

Perfect to enjoy with any appetizer. Ideal with seafood as well as with salads, fish rice dishes, poultry and fresh cheese. The perfect choice for sushi and sashimi.

TASTING NOTES

Straw-yellow with green hues; very bright. Very intense nose, with citrus rind aromas, accompanied by stone fruit notes such as apricots and the typical varietal aromas of albariño: ripe white fruit, apples and pears. Fresh entry, with great structure and breadth in the mouth. On the finish, it brings back the freshness and citrus aromas.