



Varietal, crisp, elegant and captivating.



HARVEST

We describe it as a textbook ‘Galician’ vintage. The good weather at the beginning of spring meant budbreak occurred ten days earlier than the standard dates in the area. Occasional rainfall favoured the correct development of the plant and the mild temperatures and fine weather ensured that flowering was satisfactory. The summer was cool and dry, except in September when a number of Atlantic weather fronts, accompanied by instability and moderate rainfall, delayed the start of the grape harvest, which was one of the longest in recent years due to the interruptions caused by the rain. The harvest ended on 6 October.

VINEYARD, GRAPES & AGEING

100% Albariño grapes selected from our plots in O Rosal and O Salnés (D.O. Rías Baixas).

We started the harvest on 16 September at the Silvosa vineyard (O Rosal) and one day later at our Viñadeiro vineyard (O Salnés). After an initial selection of bunches in the field, we hand-picked the grapes in small boxes, which were transported refrigerated to the winery.

For the first time ever, the entire harvest passed through an optical sorting machine—the first winery in Rías Baixas with this system—discarding grapes that did not meet our technicians’ strict parameters. After cooling and maceration, the wine was pressed in an inert atmosphere with nitrogen to prevent oxidation. After racking, the clean must was fermented at 15°C. In this vintage, 33% of the tanks underwent malolactic fermentation. Right until bottling, the wine rests with its fine lees which are kept suspended with periodic stirrings, thus adding complexity to the wine.

PRESENTATIONS



ANALYTICAL DATA

Alcohol Content Dry extract:

12.5% Vol **21.9 g/l**

Total Acidity Volatile acidity:

6.47 g/l **0.25 g/l**

PAIRING

Ideal with appetizers, seafood and fish. Recommended with soft cheese, Asian food, rice, pasta and poultry dishes. Best served at 10 to 12°C.

TASTING NOTES

Clean and bright, green colour with golden reflections. Pronounced aroma, with the distinctive white fruit of the Albariño variety, such as apple and ripe pear. Pineapple and quince fruit hints are also prominent, with notes of lemon peel. Particularly crisp, lively and with good structure on the palate, with excellent persistence.