



## Floral aromas and fruity notes. Crisp.



### 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 & WINEMAKING

60% Albariño grapes from our vineyards in O Rosal, supplemented with other native varieties: Caiño Blanco, Loureiro and Treixadura.

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 are 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, 50% of the Albariño wine underwent malolactic fermentation. Each variety is processed separately before the final blending prior to bottling. Until then, the wine rests with its fine lees, which are periodically stirred to keep them in suspension, thus adding complexity to the wine.

### PRESENTATIONS



### ANALYTICAL DATA

Alcohol Content    Total Acidity

**12.5% Vol**    **6.46 g/l**

Volatile Acidity    Dry Extract

**0.19 g/l**    **20.3 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

Very clean and bright, with greenish yellow colour and golden hues. The nose displays great intensity, with white flower aromas, especially jasmine, backed by elegant citrus and white fruit, such as pear and melon. Fresh, structured and balanced on the palate. Long aftertaste reminiscent of the grape varieties in the blend.