



Varietal, crisp, elegant and captivating.

VINTAGE

As in previous years, budbreak began early, in mid-March. The spring, drier and warmer than usual in the area, was followed by an extremely hot and dry summer. Given that the Atlantic influence was milder than in previous years, the good weather conditions meant that the vines continued to ripen until the end of their cycle in perfect sanitary conditions. In early September, after some much needed drizzle, the benign weather enabled us to round off a smooth and trouble-free harvest.

VINEYARDS, HARVEST AND WINEMAKING

100% Albariño grapes selected from our plots in the O Rosal and O Salnés sub-zones (DO Rías Baixas).

After exhaustive ripening controls of the individual plots, each with its specific variations in terms of soil and orientation, we began harvesting our Silvosa vineyard in O Rosal on 6 September. Three days later, we started in O Salnés, further north, at the Viñadeiro vineyard. After an initial selection of the bunches, we hand-picked the grapes in small boxes and transported them in refrigerated vehicles to the winery. Upon reception, the optical sorting machine discarded the grapes that did not meet our stringent quality standards. Prior to fermentation at 15°C, we cooled the must to 10°C and pressed it in an inert atmosphere to avoid oxidation. Given the excellent balance of the musts, we decided not to carry out malolactic fermentation this year.

BOTTLE SIZE



TECHNICAL DATA

Alcohol	Total Acidity
13.5% Vol	21.3 g/l

Volatile Acidity	Dry Extract
6.89 g/l	0.23 g/l

PAIRINGS

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

TASTING NOTES

Clean and bright, greenish-yellow colour and golden reflections. Aromatically, it stands out for its marked varietal character and intensity, with white fruit notes -delicious golden apple and ripe pear- as well as stone fruit, particularly apricot, and hints of lemon peel. Fresh and vibrant on the palate, with excellent structure, intensity and balance. It retains a saline aftertaste and a long, lingering finish.