



*Varietal, fresh, elegant and captivating.  
Meaty and well-balanced.*

**HARVEST**

A very warm spring caused brought the growth cycle about ten days ahead compared to the previous year. Fortunately, the Rías Baixas wine region was not affected by the harsh, late-April frosts which compromised the vineyards of the rest of Galicia DO's. High temperatures and drought during the summer defined this harvest, with good ripening of our Albariño grapes, which were picked in perfect condition. We started picking very early, on 6 September at Finca Xan Grande in O Rosal and a day later at Finca Viñadeiro in O Salnés valley.

**VINEYARDS & GRAPES**

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

**VINIFICATION**

After manual harvesting, choice grapes were placed in 20 kg tubs and taken in refrigerated transport to the winery. The best clusters coming out of the sorting table were destemmed. The grapes were cooled to 10 °C and macerated for 10 hours. After this time, they were gently pressed in an inert atmosphere to prevent the slightest oxidation. After decanting, the clean must fermented at 15 °C. This year's weather and extraordinary ripening made malolactic fermentation unnecessary. The wine was kept on the lees until bottling, with periodic stirring to keep them in suspension and provide the wine with complexity..

**ANALYTICAL DATA**

Alcohol content (Vol.) Total acidity Dry extract  
**12.5%** **6.7 g/l** **23.5 g/l**



**PAIRING SUGGESTIONS**

Perfect to enjoy with any appetiser. It is the ideal companion to seafood and fish, as well as salads, fish rice dishes, fowl, and fresh cheese. Ideal in combination with Asian dishes, for example, with sushi or sashimi. Service temperature: 10°-12°C.

**TASTING NOTES**

Yellow with green hues; clean and bright. Outstandingly intense aromas, with hints of stone fruit (peaches), white fruit (pears and ripe apples) and quince, in addition to a remarkable lemon leaf citrus background. A flavoursome mouth is accompanied by an enjoyable breadth and freshness, together with a very well-integrated acidity. Very persistent, fruit-forward finish