



## Varietal, fresh, elegant and captivating.



### HARVEST

After typical early spring weather, a dry second half of May with high temperatures helped the fruit to set well. The summer, particularly July, was very hot and dry, with extreme temperatures for this area at this time of year. High pressures dominated in August, although active storms during the second half of the month left behind providential rains that helped to complete grape ripening. The entire growth cycle was about ten days ahead of 2019. Good weather at harvest time helped secure a top-quality vintage.

### VINEYARD, GRAPES & AGEING

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

We started picking perfectly ripe grapes on September 3rd in Finca Silvosa (O Rosal). We collected the grapes in 20 kg/44 lb tubs that were quickly taken to the winery in refrigerated vehicles. There, they were unloaded onto the sorting table, where any bunch failing to be in perfect condition was removed. After destemming, the grapes were cooled to 10°C/50°F and macerated for 10 hours. We pressed the grapes in membrane presses under inert atmosphere to prevent oxidation. After settling, the clean must fermented in tanks at 15°C/59°F. Due to the characteristics of this vintage, with perfectly balanced acidity in the must, the wine did not undergo malolactic fermentation. The wine was kept on the lees until bottling, with periodic stirring to keep them in suspension, adding complexity to the wine.

### PRESENTATIONS



### ANALYTICAL DATA

Alcohol Content Dry extract:

**12.5% Vol** **28 g/l**

Total Acidity Volatile acidity:

**6.90 g/l** **0.28 g/l**

### PAIRING

Excellent with appetizers and seafood. Recommended with mild cheese, oriental food, rice, pasta and poultry. Recommended serving temperature: 10-12°C/50-54°F.

### TASTING NOTES

Clean and bright; greenish yellow. Extraordinarily elegant nose of ripe white fruit, apples, pears, custard apples, citrus fruit, lemon peel and stone fruit. It is very expressive in the mouth; creamy yet fresh. A very balanced finish makes it a perfect exponent of the Albariño variety.