



# A. ALBARIÑO

2021 HARVEST

**A** is for Albariño and Adaptation, to the land and the microclimate of a special plot, O Condiño, which makes even the familiar seem surprising.

- D. O. Ribeira Sacra.
- Atlantic climate with continental influence.
- 100% Albariño grape.
- Pre-fermentation cold maceration, pressing and subsequent fermentation in steel tanks and a small proportion in oak barrels.
- Aged in a steel vat over its lees for 5 months.

## PROFILE

FRUIT	● ● ● ● ●
BODY	● ● ● ● ●
SWEETNESS	● ● ● ● ●
ACIDITY	● ● ● ● ●
ALCOHOL	● ● ● ● ●

OPTIMAL CONSUMPTION MOMENT



  
**COLOR OF WINE**  
 Greenish yellow.

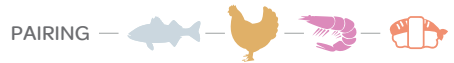
**DOMINANT FLAVORS**

LEMON GRAPEFRUIT NECTARINE



**AROMA**  
 Good intensity, complex nose with hints of lime, lemon marmalade, apricot, rose and lavender with smoky notes.



13% alc. vol.



We recommend serving the wine at around 10°C