



A. ALBARIÑO

2019 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



6 years



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.

PAIRING



13% alc. vol.



We recommend serving the wine at around 10°C