

A. ALBARIÑO

2025 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.



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

DOMINANT FLAVORS

LEMON GRAPEFRUIT NECTARINE

PAIRING

13% alc. vol. We recommend serving the wine at around 10° c

ADEGA Ponte da Boga 1898