



Appellation of origin

DO Rías Baixas



Albariño



Pazo Cilleiro

Galicia

Pontevedra



VINEYARD

Location: Selected small vineyards around the winery, in Salnés Valley, the heart of Rías Baixas denomination (Galicia –Northwestern Spain).

Climate: Atlantic, with moderate temperatures and a high rain average. The summer was cooler and rainier than usual, although at the end there were good weather conditions which allowed quite an easy and fast harvest. Its results were a very good quality and an outstanding yield. In fact it was a historical harvest in terms of grape quantity.

Soil: Granitic, quite rich in quartz, with a sandy texture.

TASTING NOTES

Colour: Very lively pale gold, with greenish reflections.

Nose: Very intense, with really clear notes of citrus fruits and white fruit: pear, apple, white peach. It also shows some white flower aromas.

Mouth: Vibrant, agile and fresh. Fruity and crunchy taste. It has the typical intense texture of well-grown Albariño.

Aftertaste: Round, persistent, pleasingly refreshing.

WINEMAKING

Harvest: Done by hand in small boxes, it took place later than usual, in the second half of September.

Fermentation: 14 days in stainless steel tanks.

Time in tanks and bottles: A minimum of 2 months prior to its launching.

FOOD HARMONIES

All types of fish and shellfish, in any cooking technique: grilled, roasted, steamed, fried.

Sea-style rice and pasta, e.g. paella.

Sushi and other preparations based on fish (e.g. smoked fish).

All types of salads, including fruit salads.

Typical cold tapas, salty tapas and vinaigrettes.

Serve at 9-10 C (48-50 F).