



Varietal, fresh, elegant
and captivating.

HARVEST

The growth cycle started at the end of March, a week later than usual for the area. The delay continued throughout the growing season, marked by high humidity and mild temperatures in the DO Rías Baixas, ideal conditions for ensuring a quality vintage. High temperatures and good weather in mid September ensured proper ripening and grapes in perfect condition at harvest. We started picking on September 19 at Finca Xan Grande in O Rosal.

VINEYARD, GRAPES & WINEMAKING

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

After manual harvesting, choice grapes were placed in 20 kg/44 lb tubs and taken to the winery using refrigerated transport. The best clusters coming out of the sorting table were destemmed. The grapes were cooled to 10°C/50°F and macerated for 10 hours. After this time, they were gently pressed in an inert atmosphere to prevent the slightest oxidation. After decanting, the clean must fermented at 15°C/59°F. This vintage, malolactic fermentation took place in 15% of the tanks, achieving a balance between fruit and unctuousness. The wine was kept on the lees until bottling, with periodic stirring to keep them in suspension and provide the wine with complexity.

PAIRING SUGGESTIONS

Perfect to enjoy with any appetizer. Ideal with seafood as well as with salads, fish rice dishes, poultry and fresh cheese. The perfect choice for sushi and sashimi.

ANALYTIC DATA

ALCOHOL CONTENT	TOTAL ACIDITY (TARTARIC)	VOLATILE ACIDITY (ACETIC)	DRY EXTRACT
12.5%	6.45 g/l	0.38 g/l	24.8 g/l

PRESENTATIONS



TASTING NOTES

Yellow with green hues; clean and bright. Ample, forthright nose, highlighted by the typical varietal aromas of the Albariño (ripe apples and pears, stone fruit, particularly apricots) and a remarkable citrus background. Lively, fresh and structured in the mouth, with well-integrated acidity. Very persistent aftertaste, where hints of exotic fruit (lychees) make their appearance.