

Valmiñor Albariño

BRAND Valmiñor Albariño

WINERY Adegas Valmiñor

VARIETY 100% Albariño

TIPE OF WINE White

APELLATION Rías Baixas

DRINKING TEMPERATURE 10-12 °C

VINEYARD: The Albariño vines of Valmiñor lay over the hills that have a maximum of 20% inclination and acid soils formed by stones and metamorphic schists rocks. The vineyards are between 20 and 40 years old. Vine and trellis systems are used to conduct the plant, both with 16 fertile bud/plant double guyot pruning and a limited production of 8.000 kg/ha. The space between vines is made of natural vegetative cover formed by indigenous species like ray-grass and white clover. Harvest takes place around mid-September.

ELLABORATION: Follow up and quality control of the Albariño grape in the vineyard until it reaches full ripening. Handmade harvest made in 20 kg cases. Bunches selection table. Cold maceration (10°C) for 6 hours. Soft pressing of the grape. Static settling of the juice in stainless steel tanks. Alcoholic fermentation under an automatic controlled temperature. Stabilization of the wine, filtering through a tangencial filter and bottling. Resting in bottle for a month prior to distribution.

TASTING: It is intense in the nose, reminds of green apple and white fruit –pear-, with pip –apricot- and a touch of withe flowers. In the mouth it highlights its freshness, wideness and intensity. It is long, unctuous and with fruity memories after taste.

