



A20 "SOBRE LIAS"

Denomination of Origin: Rías Baixas

Area of Production: Sub-region of the Val do Salnés, the coolest in the denomination.

Grape Variety: 100% Albariño

Vineyards: 11 Hectares (El Pazo, Castrelo, Cunchidos & Caeiro)
Elevation between 50 and 250 metres.

Density of Planting: 1,100 vines per hectare

Age of Vines: Usually between 20 and 50 years

Vine Training: Pergola system, allowing improved circulation of air, helping to minimise the risk of disease.

Soil Types: Sandy soils on a base of granite and quartz.

Climate: Atlantic Maritime – Mean average temperature 15°C (60°F). Mean average rainfall 1,700mm (67 inches)

Harvesting: By hand, using 20kg baskets. Hand sorting in the cellar.

Pressing: Gentle pressing using Vaslin-Bucher pneumatic presses.

Temperature control: Extended cool fermentation using thermo-regulated stainless steel tanks.

Ageing: Extended lees contact of 5-6 months in tank

Cold Stabilisation: Prior to bottling to prevent precipitation of tartrate crystals.

Filtration: Diatomaceous earth (Kieselgur) filters, and membrane if required.

Wine maker: Angela Martín

Tasting Note: A clean and intensely fresh wine that exhibits all the typical characteristics of the Albariño grape variety. Ripe and aromatic, with overtones of peach, melon and honey, offset by a crisp tangy acidity that helps to balance the rich fruit flavours. A well-rounded wine with a long, mellow, honeyed finish.

Serving: Best served well chilled, between 9° and 12°C