



CASAL CAEIRO “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

Home 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: 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 fresh and highly aromatic wine that exhibits an impressive array of ripe white fruits streaked with salty mineral notes. It bursts on the tongue with the typical Albariño character of apple, pear and juicy lime and is richly textured on the palate. Held together with a zesty acidity it retains great length, finishing at it's luscious, mouthwatering best.

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

More Information: www.casalcaeiro.com