



BODEGAS CASTRO MARTIN

“FAMILY ESTATE SELECTION – 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: Selected grapes from our ‘El Pazo’ and ‘Castrelo’ vineyards. Elevation between 50 and 250 metres.

Density of Planting: 1,100 vines per hectare

Average Age of Vines: 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: 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: Made with selected grapes from prime vineyard locations, our Family Estate wine exhibits many fine, elegant qualities. With a distinct salty minerality on the nose, and an array of pure, clean, limpid white fruit aromas. The palate almost shimmers with tang and vibrancy, and although it has a steely precision, it is balanced by fruit with a peachy pear-like quality and backed by a vivid streak of lemon and mineral acidity.

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

More Information: www.castromartin.com