



## VENDIMIA SELECCIONADA BARRICA

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

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

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

**Wine maker:** Angela Martín

**Ageing:** Specially selected grapes from our best home vineyards are initially vinified in the same way as our other wines. After fermentation the wine is then transferred into Seguin Moreau French oak barrels, where it is aged for approximately 6 months. Finally the wine is 'back-blended' with some unoaked wine to fine-tune the intensity of the oak and ensure that it does not dominate.

**Tasting Note:** The nose offers aromas of richly toasted, ripe citrus fruit, floral overtones and a hint of lime. The palate is long and complex with beautifully integrated, tight-knit oak flavours and an enticing honeyed pineapple fruit. Altogether an expressive wine that demonstrates great balance between use of oak and the delicate Albariño fruit.

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

**More Information:** [www.casalcaeiro.com](http://www.casalcaeiro.com)