

CONDES DE ALBAREI ALBARIÑO



GRAPE VARIETIES

100% Albariño

SOIL

Granitic and rocky with alluvial top-soil.

VINIFICATION

A careful selection of grapes are harvested into low-capacity crates and fermented slowly in stainless steel tanks at an extremely low temperature.

THE VINEYARDS

Surrounded by mountains and crossed by the Umia River, the vineyards total 375 acres of Albariño, all of which are estate-owned and managed. The climate is one of the coolest and the wettest in Spain, averaging 50 inches of rainfall a year. The "pergola" method of trellising is used to maximize the sun's effect on the maturation of the grapes.



TASTING NOTES.

A lemon-yellow coloured wine with green glints which reveal its youth. On the nose we find a clean, floral wine which is reminiscent of almond blossom, with citrus notes of American lime and faint underlying toasted nuances. On the palate the wine is fresh with very good acidity and a long finish, wrapping the mouth with reminders of white-fleshed Golden Delicious apples and apricot. Perfect match for vegetable dishes, rice, fish and shellfish, tapas...