

ADEGA POMBAL A LANZADA MYTILUS ALBARIÑO



GRAPE VARIETIES

100% Albariño

SOIL

Decomposed granite, clay and clay on decomposed shale.

VINIFICATION

Grapes are hand-picked, de-stemmed and pressed in a pneumatic press. The must is settled and fermented at 18°C for 8 days, without malolactic fermentation. Then the wine is aged on the lees in stainless steel tanks for 10 months.

THE VINEYARDS

In the Salnés zone of Rias Baixas vines trained on pergolas aged from 13 to 50 years old. Atlantic climate. 8000 kg / ha (67 hL / ha)



TASTING NOTES.

The Arcan has a pronounced varietal aroma of lemon, pear, melon, wild herbs and notes of iodine. The wine is round, with a fantastic acidity and a salty sensation that brings water to your mouth. Still young, Arcan will improve over the next 5 years.