

ADEGA POMBAL A LANZADA MYTILUS ALBARIÑO



GRAPE VARIETIES

100% Albariño

SOIL

Atomized granite, clay and clay above atomized schist.

VINIFICATION

Grapes are hand-picked, de-stemmed and pressed in a pneumatic press. After clarification, fermentation took place in small stainless steel vats at 18°C for 8 days, without malolactic fermentation. Then the wine is aged on the lees in stainless steel tanks for 4-6 months.

THE VINEYARDS

In the Salnés zone of Rias Baixas vines trained on pergolas aged from 10 to 100 years old. Atlantic climate.



TASTING NOTES.

Mytilus is intense, joyful and fresh. Pronounced varietal aroma of rose, lemon curd, peach, grapefruit and aniseed. The palate is smooth, savoury and lively which make Mytilus the perfect wine for every moment, easy to drink and enjoyable.