

VALTEA

RÍAS BAIXAS

APELLATION OF ORIGIN

Grape variety: Albariño 100%

Wine Making

White wine made using Albariño variety. The grapes in the perfect state of ripeness are picked by hand and are lightly crushed in order to obtain the free-run wine. The must is sent into a stainless steel vat for the fermentation at a controlled temperature (16°C) that allows getting

a better extraction of aromas. Once the fermentation is finished, the wine is racked, stabilized, filtered and bottled.

Wine Tasting

Appearance: Straw-yellow colour with green and golden glints, clean and bright.

Aroma: Intense fruity nose of apricot, pineapple and apple with hints of white flowers.

Palate: Full and fleshy palate with a balanced acidity that gives it freshness. Persistent with an elegance and lingering finish.

Serving temperature: Serve at 10-12 °C

Marriage: This wine can be enjoyed with fish, seafood, fresh cheese.

