



VALTEA

QUALITY SPARKLING WINE

RÍAS BAIXAS

APELLATION OF ORIGIN

Grape variety: Albariño

Wine Making

Traditional Method (hand elaborated)

2º FERMENTATION: Fermentation between 12-13°C with the sparkling wine aging on its lees in the riddling process until the manual process of disgorging to extract all the lees.

Wine Tasting

Appearance: Pale yellow colour with golden glints. Threads of tiny fine bubbles slowly rising to the top.

Nose: Complex and expressive. Reminiscent of warm toast and brioche, coming from aging on lees, as well as fresh fruit and white scented flowers.

Taste: Creamy mouthful feel with balance acidity.

Serving temperature: 8- 10° C

Recommended with:: Ideal with fish, seafood, cheese as well as foie, white meats and poultry

Special attributes: First and only certified sparkling wine by the Galician Government of Spain with the prestigious seal of Galicia Calidade.

(www.galiciacalidade.es)