

ROBALIÑO
ALBARIÑO



VINIFICATION

This wine, Albariño 100%, is made from grapes of Condado do Tea subarea that have been picked by hand at their optimum state of ripeness and health.

Once in the winery, bunches are destemmed, cooled and passed to the pneumatic press. The must obtained from the press at very low pressures is sent to the tank for the racking. Then, we ferment it at 16° C during 15 or 20 days.

After the fermentation, the wine is decanted to put it apart from its lees. The last processes are the stabilisation by cold, the filtering and, finally, the bottling.

TASTING NOTES

Its brilliant straw yellow colour offers greenish flashes. On nose it has a high intensity, very fruity (stone fruits) and floral.

On the palate, it appears as a clean wine, silky and glyceride, powerful but with a well-integrated acidity. It has a good structure and oiliness.

DATA SHEET

Alcohol - 12,50 % vol
Total acidity - 5,70 g/l
Volatile acidity- 0,39 g/l
Free sulphurous - 25 mg/l
Total sulphurous - 101 mg/l
PH - 3,12
Density - 992,5 mg/l
Reducing sugars - 3,00 g/l



SEÑORÍO DE RUBIOS