

**PRODUCER**

Lagar da Condesa

REGION

Rias Baixas

COUNTRY

SPAIN

TYPE OF WINE

Young white

VARIETY

Albariño

VINIFICATION

The grapes are handpicked using small bins of 15 Kg, after undergoing a carefully selection and de-stemming process the juice remains in contact with the skins at low temperatures during a short period of time and finally gently pressed. Part of the must was fermented in 500 and 600-litre French oak barrels and the rest in small stainless steel tanks at controlled temperature remaining in contact with the lees for approximately 4 months.

TASTING NOTES

Brilliant pale gold in color, copious apples and pears infused with mouthwatering aromas of lemon, outstanding fruit with a touch of honey beautifully focused and mineral. The attack is rich and broad packed with ripe citrus concentration, dense and fleshy, very good acidity with a long finish.

FOOD PAIRINGS

This white wine is an ideal accompaniment to all kinds of fish, shellfish, white meats, vegetables, rices and salads.

SERVICE TEMPERATURE

7 - 10 °C

Alcoholic degree: 12.5% Vol.

750 ml.

Contains sulphites.

Consumption of this product during childhood, pregnancy and in case of any sulphite allergy may cause serious damage to health.