

Grape varieties

100% Albariño

Origin

Spain, Galicia, Rías Baixas, Meaño - Pontevedra

Soil

franc-sandy

Vinification

manual harvesting in small boxes, total de-stemming,
maceration between 12 and 24 h at room temperature,
degreening at 15°C, 24-day alcoholic fermentation between 18
- 20°C with native yeast

Ageing

7 months in stainless steel tanks

Characteristics

White, Traditional, Still, Fresh and crispy

Properties

Alcohol: 13,7 %, Ph: 3,12, SO2: 64, Residual sugar: 2,82 g/l

Also appears in:

Price: 10 - 20€



DO FERREIRO

DO FERREIRO, Rías Baixas, Meaño

2025 00701 75 CL

2025 00701 50 CL

2025 00701 MAGNUM

2024 00701 50 CL

*La marca original de la casa. Albariño
madurado en viñedos que producen un
blanco de clásico y precioso color amarillo
pajizo, bien pigmentado, fresco, floral,
sabroso, elegante y persistente, apreciaciones
comunes a los dos caldos. Paradigma del vino
albariño.*