

Grape varieties

100% Albariño from a 60-year-old vineyard

Origin

Spain, Galicia, Rías Baixas, Meaño - Pontevedra

Soil

very degraded and breakable sandy loam, at 14 m of height

Vinificationmanual harvesting in small crates, total destemming,
maceration for 12 to 24 hours at room temperature, racking at
15°C, alcoholic fermentation for 24 days at 18 to 20°C with
indigenous yeast**Ageing**

7 months in stainless steel tanks

Characteristics

White, Traditional, Still, Profound and mineral

PropertiesAlcohol: 13,5 %, Ph: 3,18, SO₂: 80, Residual sugar: <1 g/l

DO FERREIRO LOURIDO

DO FERREIRO, Rías Baixas, Meaño

2023 00711 75 CL