

ABADIA DO SEIXO

TYPE OF WINE:	White
D.O.:	Rías Baixas
GRAPE VARIETIES:	Albariño
AGEING:	None
ABV:	12,5%

- VINEYARD:** Vines located at the ribeira or riverbanks of the Umia River, between the Ría de Arousa and Ría de Pontevedra, altitudes of between 100 to 300 metres.
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- WINEMAKING:** Natural fermentation in stainless steel deposits to keep all the aromatic potential of the variety.
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- SOIL:** Granitic, sandy and very permeable. Very well-drained soils, without standing water, producing a very fine wine, with balanced acidity and aromas from the variety.
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- CLIMATE:** Atlantic, mild temperatures during the summer allowing a slow and gentle ripening and, the conservation of fruity aromas.
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- COLOUR:** With straw-like yellow colour and few greenish reflections. Clean bright without forming a teardrop.
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- AROMA:** Ripe citrus fruits, grapefruit, apricot and herbaceous notes, without forming a teardrop.
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- TASTE:** In the mouth it is simple. Very slight acidity on tasting, but stronger after swallowing. Fuity with bitter finish that blends with “late” acidity.
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- GASTRONOMY:** Steamed cockles, clams a la marinera (Galician style clams), sea bass a la sal (cooked with a layer of salt), vegetable lasagna, sushi.
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