

Castelo dos Condes

TYPE OF WINE:	White
D.O.:	Ribeiro
GRAPE VARIETIES:	Palomino
AGEING:	None
ABV:	11%

WINEYARD: Located in the confluences of the valleys of the Ribeiro, formed by the rivers: Miño, Avia, Arnoia and Barbantiño in Ourense.

WINEMAKING: Natural fermentation in stainless steel vats at 17°C controlled temperature, using free-run juice.

SOIL: Granitic soils with an average depth between 70 and 100 cm.

CLIMATE: Humid climate with scarce rainfall and influence of the Mediterranean climate. With more than 1900 annual hours of insolation, being its peak period during the summer months (July and August).

COLOUR: Golden yellow, clean and bright.

AROMA: White fruit hints with spicy nuances.

TASTE: Clean and fruity on the palate as a result of the fermentation of pure, clean must. Ideal for drinking on its own or with light meals.

GASTRONOMY: Shellfish, fish, poultry and feathered game, rice, fresh cheese



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