
TYPE OF WINE:	White
D.O.:	Rías Baixas
GRAPE VARIETIES:	Albariño
AGEING:	Months on lees

WINEYARD: 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.

WINEMAKING: Long-life natural fermentation in stainless steel deposits to keep all the aromatic potential of the variety.

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.

CLIMATE: Atlantic, mild temperatures during the summer allowing a slow and gentle ripening and, the conservation of fruity aromas.

COLOUR: Yellow straw with green glints.

AROMA: Ripe citrus fruits, grapefruit, apricot and herbaceous notes.

TASTE: On the palate is agile, refreshing acidity and fruity finish lingering by a slight bitterness.

GASTRONOMY: Steamed cockles, clams a la marinera (Galician style clams), sea bass a la sal (cooked with a layer of salt), vegetable lasagna, sushi.

