

RIPPA♦AVIE

TYPE OF WINE:	White
D.O.:	Ribeiro
GRAPE VARIETIES:	Treixadura, Torrontés and Godello
AGEING:	None
ABV:	12%

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

WINEMAKING: Traditional fermentation in stainless steel vats at controlled temperature. Each varietal is fermented separately to highlight their full potential and afterwards they are blended to obtain a balanced and expressive wine.

SOIL: With granitic sandy origin, and 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: Gold, clean and bright.

AROMA: Medium – high intensity, fine and elegant, with notes of tropical fruit and fresh grass.

TASTE: Balanced, fresh and fruity, with varietal nuances.

GASTRONOMY: Seafood, fish, poultry, rice, fresh cheese.



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