

# VILLAREI

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TYPE OF WINE:	White
D.O.:	Rías Baixas
GRAPE VARIETIES:	Albariño
AGEING:	6 months on lees

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**WINEYARD:** Finca de Portas, its own vineyard located in the Salnés Valley.

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**WINEMAKING:** Fermentation for 15 days in stainless steel tanks at very low temperatures. Subsequent ageing on its lees for 6 months, 50% in French oak barrels and 50% in stainless steel.

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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:** Yellow straw with green glints.

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**AROMA:** Citrus fruits, grapefruit, apricot and herbaceous notes.

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

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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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