

# B O D E G A S V I O N T A



## AGNUSDEI

### Albariño - D.O. Rías Baixas

#### WINEMAKING

Entirely from Albariño grapes, hand harvest and collected in small boxes. The grapes are from a mix of old and young vines. The majority coming from the Salnés zone, and a minority from the Condado zone. The combination of the two zones gives Agnusdei part of its charm and personality.

Fermentation takes place at a controlled temperature of 15° C, to conserve all the grape's floral and tropical notes. The mix of yeasts selected by our oenologists heightens the high aroma-taste complexity of these particularly delicate wines. Part of the production was lees macerated, a process with confers greater structure on the finished wine. Working with grapes from El Condado we have musts with lower levels of acidity.

The end result is a rounded wine, balanced and with medium acidity, but at the same time soft on the palate.

#### BLEND

100% Albariño

#### PRODUCTION DATA

Alcohol: 13% vol.

Acidity 6,5 g/l in tartaric or 4,2 g/l in sulphuric

pH: 3,31

Residual sugar: <2 g/L

Bottle: either with a cork or screw cap closure

#### TASTING NOTE

A white wine with a hint of yellow and some bright golden-green flashes. Star bright.

On the nose a great aromatic richness is appreciated with fruity notes, some of them tropical, with apple, pineapple, peach and melon as standing out.

The palate is well structured, with an acidic and soft entry and gives way to a harmony of ripe fruit flavours and citrus.

This wine has a long finish, very aromatic and lightly bitter, a specific characteristic of the grape. It offers us a faithful memory of the wines that the locals of the Ría de Arousa make in their homes. Ideal to accompany fish or shellfish. In addition, with its good structure, and neat acidity it is an excellent wine simply to enjoy – drinking with friends.