

DEPENDE*



ALBARIÑO D.O. Rías Baixas

WINEMAKING

A manual harvest using plastic boxes. The grapes came from a mix of young plots, giving freshness to the wine. In the winemaking process we mixed together grapes from the Salnés and El Condado sub-zones, with the greater part coming from Salnés. The combination of grapes from such different sub-zones creates part of the personality of Dependé. Fermentation was carried out at a controlled temperature of 15°C to preserve all the floral and tropical notes. The combination of yeasts selected by our oenologists increases the aroma and flavour complexity of these delicate wines. In working with grapes from El Condado we obtain musts with lower acidity. This gives us a rounded, balanced wine with moderate acidity and a certain softness.

COUPAGE

100% Albariño

PRODUCTION DATA AND ANALYSIS

Alcohol: 13,3% vol
Acidity: 6,9 g/l (tartaric) or 4,9 g/l (sulphuric)
pH: 3,5
Residual sugar: <2 g/l
Bottles: cork closure.

TASTING NOTE

A white wine with notes of yellow and green. Star bright.
The nose is richly aromatic, highlighting apple and tropical peach and pineapple fruit.
On the palate it is well structured, softly acid on entry leading on to a harmony of ripe and citrus fruits.
It offers us a faithful memory of the wines that the residents of the Ría de Arousa make at home. Ideal with fish and shellfish. Being a well structured wine, with low acidity, it is a particularly sociable wine, just to drink with friends.

