



LA FONTANA

ALBARIÑO

White Wine

D.O. Rías Baixas

Coupage

100% Albariño

Production

Entirely from Albariño grapes.

Fermentation was carried out at controlled temperatures to preserve the citric and tropical notes. The combination of yeasts selected by our oenologists increases the great aroma-flavour complexity of these particularly delicate wines.

Due to the balanced levels of acidity the grapes delivered, it was decided not to undertake a malolactic fermentation.

We therefore have a rounded wine with a balanced acidity typical of Albariño.

Production Data

Alcohol: 12,9% vol.

Total acidity: 6,4 g/l (in tartaric), or 4,2 g/l (in sulphuric)

pH: 3,24

Residual sugar: <3 g/L

Tasting Note

A fine white wine, with some notes of yellow and flashes of golden-green. Star bright.

Tasting reveals its aromatic complexity, with a combination of tropical fruit notes and ripe fruit notes. Prominent features of the bouquet are apple, kiwi and melon.

Soft and agreeably acid on the palate, giving way to a melange of ripe fruits but brought to a peak of peaches, apricot and kiwi. Nice body and structure with great personality. A long finish, highly aromatic with just a touch of bitterness a classic characteristic of the varietal.

Ideal with fish and shellfish. But, as a wine with great aromatic structure and good acidity it is also an excellent wine just to share with friends.